

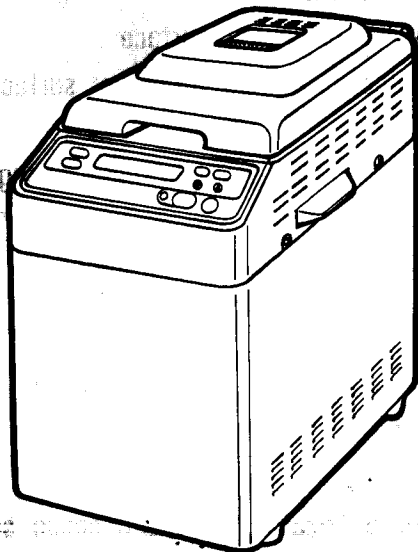
HITACHI

USE AND CARE MANUAL AUTOMATIC HOME BAKERY

HB-B201

IMPORTANT

- Keep this manual.
- Use only for bread, dough, jam and rice making.
- You must assume all risk for the installation, use, and results obtained from the Hitachi Home Bakery. Hitachi shall not be liable for incidental or consequential damages resulting from the installation, use, or performance of the Hitachi Home Bakery.
- Read important safety instructions carefully and understand them before using the Home Bakery.
- For assistance; call 1-800-241-6556 ext. 720





CONTENTS

IMPORTANT SAFEGUARDS.....	1
FEATURES.....	4
BEFORE STARTING TO BAKE.....	5
DESCRIPTION.....	7
CONTROL PANEL AND FUNCTION.....	8
HOW TO USE [BREAD].....	9
[BREAD RAPID].....	14
[MIX BREAD].....	15
[DOUGH].....	16
[JAM].....	17
[RICE].....	18
HINTS FOR MAKING DELICIOUS HOMEMADE BREAD.....	20
DISPLAY INDICATIONS.....	21
MAINTENANCE.....	22
LIMITED WARRANTY.....	24
Q & A FOR HOME BAKERY.....	25
BEFORE CALLING FOR SERVICE.....	29
SPECIFICATIONS.....	31


IMPORTANT SAFEGUARDS

When using your Home Bakery, basic safety precautions should always be followed, including the following:

- 
1. Read all instructions.
Use Home Bakery as described in this manual.
 2. Do not touch hot surface. Use handles.
 3. Close supervision is necessary when Home Bakery is used by or near children.
 4. Electrical shock can result from contact with water or other liquids.
 - a. Do not use on a wet floor or in places that Home Bakery can be splashed with water.
 - b. Do not immerse cords, plugs or main body of Home Bakery in water.
 - c. Do not place in dishwasher.
 5. Do not operate with damaged electrical cord, plug or after Home Bakery malfunctions or has been damaged in any way. Return Home Bakery to the nearest authorized service facility for examination, repair, or adjustment.
 6. To prevent fire, do not use on a vinyl tablecloth, carpet or other surface not resistant to heat.
 7. Injuries may result from the use of accessory attachments not recommended by manufacturer for Home Bakery.

- 
8. Unplug from receptacle when not in use and before cleaning.
Allow to cool before cleaning, installing or removing parts.
 9. Do not use outdoors. Damage to Home Bakery could result.
 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 11. Do not place Home Bakery on or near a hot gas or electric burner, other hot surfaces, or in a heated oven; Home Bakery will be damaged.
 12. Plug cord into the receptacle. To disconnect, turn control to "STOP", then remove plug from receptacle by pulling on the wall plug itself.
 13. Extreme caution must be used when moving Home Bakery containing hot liquids.
 14. Do not use Home Bakery for other than intended use. (Household use only.)
 15. Preheating of Home Bakery is not necessary.
 16. **SAVE THESE INSTRUCTIONS.**

MEANING OF SIGNAL WORDS

 is used to indicate the presence of a hazard which can cause severe personal injury, death, or substantial property damage, if the warning is ignored.

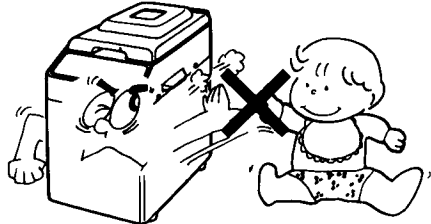
 is used to indicate the presence of hazard which will or can cause minor personal injury or property damage if the warning is ignored.

IMPORTANT SAFEGUARDS

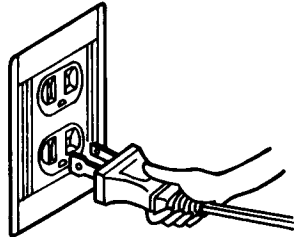
▲ WARNING

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

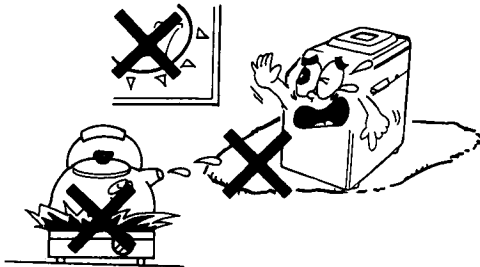
- Keep the Home Bakery away from babies and children, as they may touch the control buttons. The Home Bakery will be hot during operation.



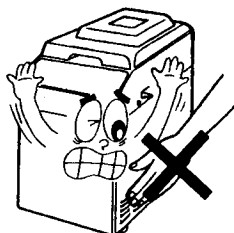
- Plug into a receptacle. AC 120 V 60 Hz only (maximum running current: 8 A). Do not use an extension cord or multi plug receptacle.



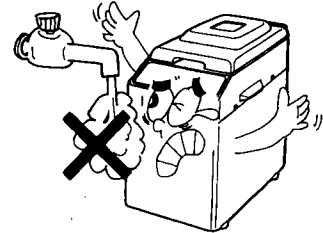
- Do not use the Home Bakery on a non heat resistant surface or, where it is exposed to the direct sunlight, or a source of heat.



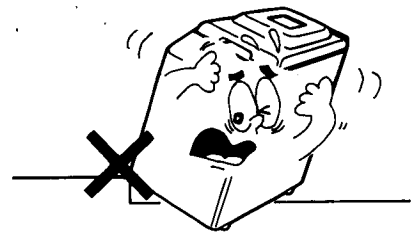
- Do not block the vents of the side of the Home Bakery. These vents ensure cooling of working parts.



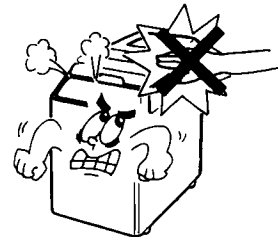
- Do not immerse the Home Bakery in water. It can cause electric shock and will damage the unit.



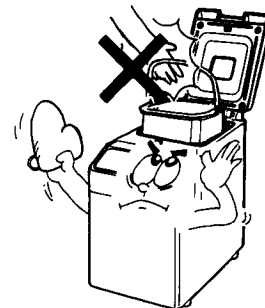
- Do not use the Home Bakery where it is unstable.



- Do not place your face or hands near the Home Bakery. The Home Bakery will be hot during baking.



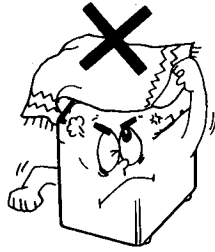
- When baking is finished: Use oven mitts or pot holder when taking out the bread pan. The bread pan, oven area, and the lid are hot.



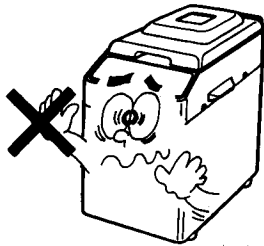
IMPORTANT SAFEGUARDS

▲ CAUTION

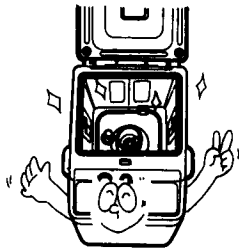
- Do not place anything over the Home Bakery, as it will cause deformation or discoloration of the lid.



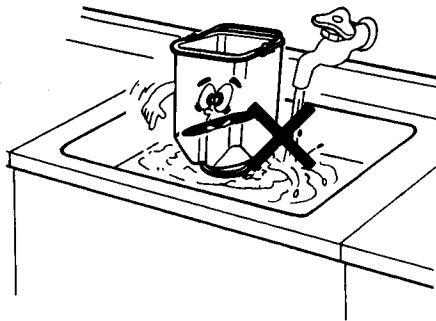
- Use only for bread, dough, jam and rice making.



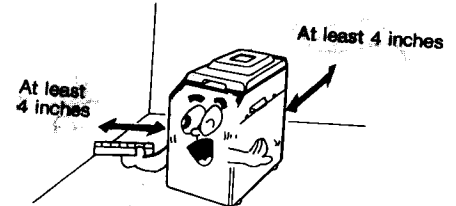
- Be sure that the oven area is always kept clean. If you do not, crumbs will burn and could create problems.



- Do not immerse the bread pan in water. It will cause the shaft to malfunction.



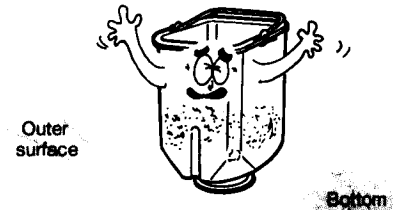
- Do not block the vents on the side of the Home Bakery. These vents ensure cooling of working parts.
- Allow at least four inches (10 cm) for air space on each side of the Home Bakery.
- If you do not, surrounding walls will become discolored, because hot air blows from the openings of the Home Bakery.



- Do not deform the bread pan. The Home Bakery can not make a good loaf of bread, as accurate temperature sensing can not be accomplished if pan is dented.

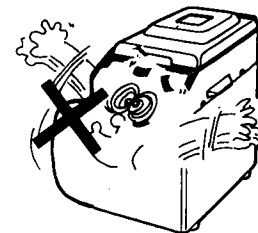


- Be sure that the Home Bakery is always kept clean, and especially that there are no foreign objects in the bread pan. (Un-plug the Home Bakery when cleaning.)



- Do not use the ingredients exceeding prescribed amount.

It will cause some changes in the quality of bread, and bread will stick to inside of the lid or viewing window.

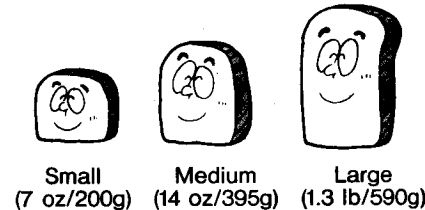


FEATURES

DIFFERENT LOAF SIZE

The Home Bakery lets you select three loaf sizes: small, medium or large.

You can bake the right amount of bread you need for the occasion.

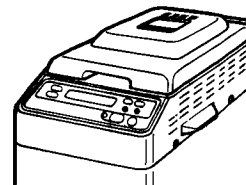


TIMER

Just set it in the **evening**...
and it's ready in the **morning**! (or vice versa.)

The digital timer allows you to choose the time you want the bread to be ready (BREAD-basic loaf cycle only).

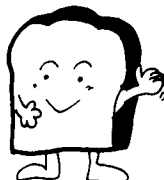
Delay time from 4 hours and 20 minutes up to 13 hours.



You can choose from four recipes

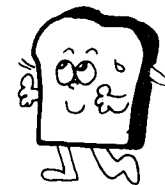
- Start off with basic loaf bread, and you can soon look forward to adding other ingredients such as whole grain flour sprouted seeds.

Preset the program depending on your ingredients, and the Home Bakery does the rest; you can also set the delay timer.



- BREAD RAPID is speedy recipe for bread which is needed in a hurry.

It will bake in 2 hours and 50 minutes.

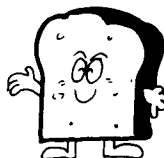


The timer's delay feature cannot be used.

MIX BREAD

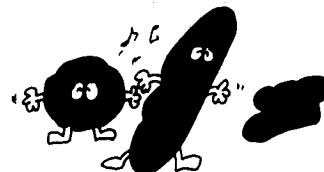
- For the preparation of raisin or nut loaf or other breads.

A beeper tells you the proper time to add additional ingredients.



CRUST

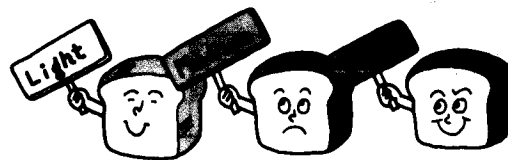
- A recipe with which you can make a variety of bread types such as dinner rolls or French bread.



The timer's delay feature cannot be used.

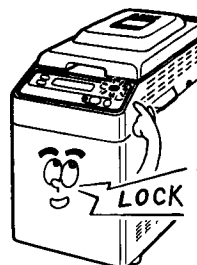
Light or dark crust setting

You can set the color setting to LIGHT or DARK depending on the type of crust you prefer. The MEDIUM setting is automatic.










Lock button blocks the other settings

After pressing the START button, press the LOCK button to block any other unwanted variations. This means that it is impossible to accidentally press the STOP button and interrupt the baking cycle.



BEFORE STARTING TO BAKE

INGREDIENTS USED FOR BAKING :

<p>DRY YEAST</p> 	<p>This is what causes the bread to rise and the most important ingredient in bread baking. The yeast used for the Home Bakery does not need preliminary fermentation. When combined with sugar and water at the right temperature, the yeast generates carbon dioxide and makes the dough rise. Fresh dry activating yeast is recommended. Once a package is opened, store it in the refrigerator to keep it active longer.</p>
<p>FLOUR</p> 	<p>Bread flour is highly desirable because of its high protein content. (For some types of bread, all-purpose flour may also be added.) When flour is kneaded with water, gluten is formed for dough to rise better. Bread flour is available in most markets.</p>
<p>SALT</p> 	<p>Controls the action of the yeast, helps produce a firm dough, and prevents over-rising.</p>
<p>SUGAR</p> 	<p>Enhances the action of the yeast and flavor, makes the crust brown, and the bread soft.</p>
<p>BUTTER</p> 	<p>Adds flavor, and makes the bread softer and glossier.</p>
<p>DRY MILK</p> 	<p>Powdered milk enhances the gloss and flavor, and makes the bread richer and softer.</p>
<p>TAP WATER</p> 	<p>Tap water is a key ingredient. It is added to flour to form the gluten and puts life into your bread. Tap water is a major factor in the success of your bread making. (Slightly warm works best.)</p>

IMPORTANT NOTICE

Compounding Ratio between Bread Flour and Water (or Milk)

The compounding ratio between bread flour and water (or milk) shall be kept at the volume of the use and care manual or the cookbook.

In the case of putting an excessive volume of the bread flour into the bread pan compared with the volume of water (or milk), it will make some changes in the quality of the homemade bread, or it may cause malfunction due to the locking of the mixing blade.

Ingredients for Bread

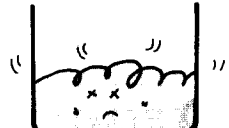

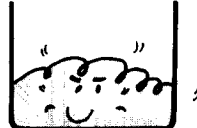






Add the raisins, walnuts, vegetables, and other additional ingredients for bread at four minutes before the kneading process is finished, it beeps three times to tell you exactly when to add these ingredients.

Remove the seeds, shells and other hard foreign objects from ingredients.

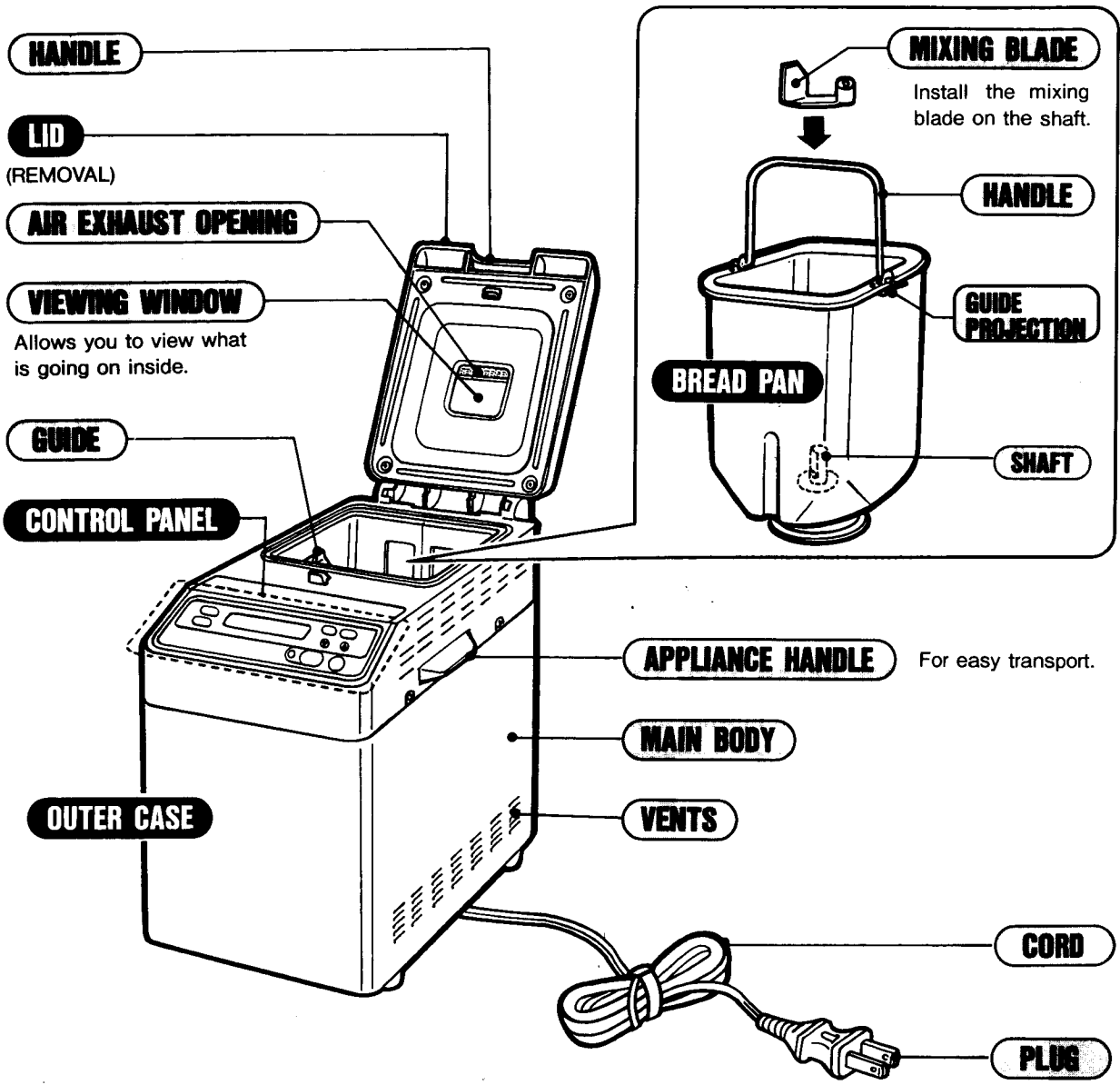
In the case of putting hard foreign objects, such as candy sugar, crystal sugar, frozen butter, ice and other solid ingredients into the bread pan, the fluorocarbon resin coating will be scratched.

MAKING HOMEMADE BREAD WITH THE HOME BAKERY

Time shown below varies somewhat depending on room temperature.

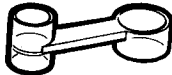
	1 Pre-knead	2 Rest	3 Knead	4 First rise		
						
Time	BREAD setting MIX BREAD setting	7 minutes	5 minutes	16 - 24 minutes	60 - 70 minutes	
	BREAD RAPID setting	7 minutes	5 minutes	16 - 24 minutes	15 minutes	
	DOUGH setting	7 minutes	5 minutes	16 - 24 minutes	64 - 72 minutes	
	5 Gas squeeze out	6 Second rise	7 Bake	8 Finish	9 Complete	
						
Time	BREAD setting MIX BREAD setting	20 seconds	70 minutes	53 - 60 minutes	20 - 31 minutes	
	BREAD RAPID setting	20 seconds	45 minutes	55 minutes	20 - 28 minutes	
	DOUGH setting	—	—	—	—	

DESCRIPTION



ACCESSORIES

Combination measuring spoon
Medium (M) Large (L)



Use: Small (S)
Small (S) - for salt
Medium (M) - for dry yeast
(approx. 5ml, equivalent size to teaspoon)
Large (L) - for dry milk and sugar
(approx. 15ml, equivalent size to tablespoon)

Measuring cup - for water and bread flour



Cookbook



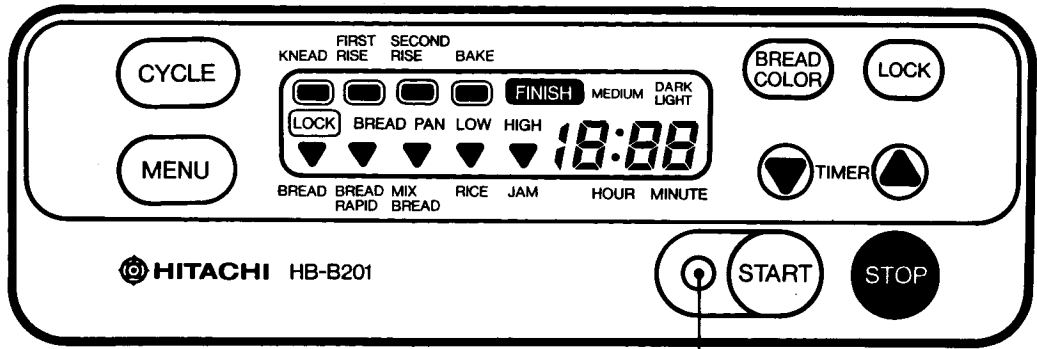
Inner lid for rice (Only for cooking rice)



Note:

It is recommended that the amount of bread flour is measured by weight method.
The measuring cup is just reference for bread flour.

CONTROL PANEL AND FUNCTION



START light

This light turns on when the **START** button is pressed, and turns off when the **STOP** button is pressed.

● When buttons are pressed, the control panel beeps.

<p>1 CYCLE</p>	<p>Press this button when selecting the "KNEAD and FIRST RISE" or "KNEAD". Each time pressing this button, the next cycle appears. By not changing the cycle, the cycle is set until finished. If you want to change the cycle to FINISH during the operation of "KNEAD and FIRST RISE" or "KNEAD," press this button once more for at least half a second.</p>
<p>2 MENU</p>	<p>Press this button for the menu you want, BREAD, BREAD RAPID, MIX BREAD, JAM or RICE. Each time you press this button, the next menu appears. (When you plug cord into the receptacle, the first menu shows BREAD.)</p>
<p>3 BREAD COLOR</p>	<p>Press this button if you want to change the degree of browning. When pressing this button, the browning stage switches to LIGHT or DARK. By not changing the bread color, the bread will be baked on MEDIUM.</p>
<p>4 LOCK</p>	<p>If you want to block the setting buttons after the START button has been pressed, simply press the LOCK button. When the baking process has finished, the FINISH indication displays and the lock function is automatically turned off. If you wish to release the lock function, press the LOCK button again for at least half a second.</p>
<p>5 TIMER</p>	<p>The delay time can be set on the timer by means of the arrows pointing up and down. For BREAD: from 4 hours and 20 minutes up to 13 hours. For RICE: from 1 hour and 20 minutes up to 13 hours.</p>
<p>6 START</p>	<p>Press the START button when you want to start baking immediately and also to start the timer function with a preset delayed time.</p>
<p>7 STOP</p>	<p>Press the STOP button as follows; ① Press a wrong button accidentally; ② Cancel or change the delay time on the timer; ③ Cut off the power supply to the Home Bakery. If the lock-function has been activated, release this function before pressing the STOP button. (See step 4 LOCK.)</p>

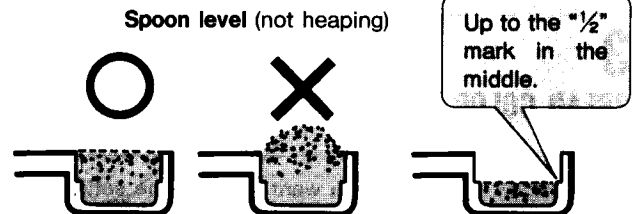
HOW TO USE

Press MENU button to BREAD. From start to finish 4 hours and 10 minutes.

Ingredients	Size	Large (1.3 lb/590g of loaf bread)	Medium (13.9 oz/395g of loaf bread)	Small (7.1 oz/200g of loaf bread)
Tap water (lukewarm)		1½ measuring cups (9½ floz/270ml)	¾ measuring cup (6½ floz/180ml)	⅜ measuring cup (3⅜ floz/100ml)
Bread flour		3 measuring cups (13¼ oz/375g)	2 measuring cups (8⅞ oz/250g)	1 measuring cup (4⅜ oz/125g)
Salt		1½ (S) spoons (½ oz/6g)	1 (S) spoon (⅝ oz/4g)	½ (S) spoon (⅓ oz/2g)
Sugar		3 (L) spoons (¾ oz/21g)	2 (L) spoons (½ oz/14g)	1 (L) spoon (¼ oz/7g)
Dry milk		1½ (L) spoons (¾ oz/8g)	1 (L) spoon (⅝ oz/5g)	½ (L) spoon (⅓ oz/3g)
Butter		1½ (L) spoons (⅓ oz/23g)	1 (L) spoon (⅓ oz/15g)	½ (L) spoon (⅓ oz/8g)
Dry yeast (no prefermentation type)		1~1½ (M) spoons (¾ oz/3g)	1~1½ (M) spoons (¾ oz/3g)	½ (M) spoon (⅓ oz/1.5g)

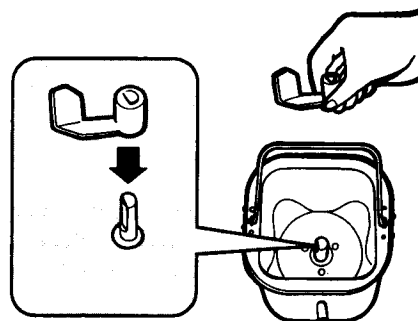
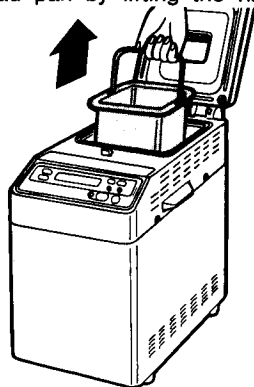
- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon. Tablespoon can be used for measuring instead of (L) spoon.
- 1 (M) spoon (¾ oz) of dry yeast is standard for a large loaf. However, should the bread not rise sufficiently, the yeast amount can be increased to 1½ (M) spoons (¾ oz).

Be sure to use the spoon and cup included with this unit for all measuring!
For best results, measure each ingredient precisely.
(1 measuring spoon means 1 level measuring spoon)



1 Remove the bread pan from the Home Bakery and install the mixing blade:

- ① Open the lid and remove the bread pan by lifting the handle.
- ② Install the mixing blade on the shaft inside the bread pan as the following figure shows.



▲ WARNING

Use the Home Bakery where it is stable and level.

- Make sure the mixing blade is securely attached. If the mixing blade releases during operation, the dough will not be kneaded properly.

2 Place all ingredients in the bread pan:

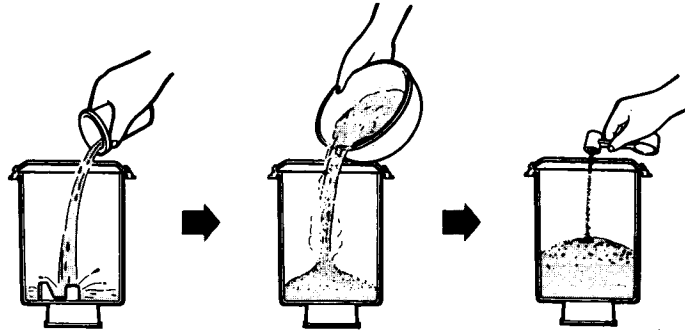
[NO DELAY]

- 1 Place all ingredients in the bread pan, then go to instruction 3.

[DELAYED BAKING]

- 2 Pour tap water into the bread pan, add the bread flour, salt, butter, and dry milk, then place the dry yeast ON THE TOP of the bread flour. Do not mix after placing the dry yeast.

(When using the bread mix, pour tap water into the bread pan first, then bread mix and place the dry yeast on the top of the bread mix.)



Water
(Lukewarm)

All ingredients
except DRY yeast

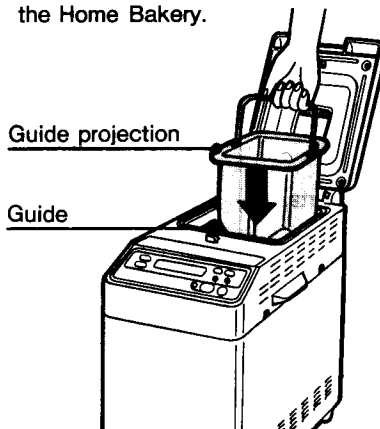
DRY yeast on top of
flour away from water.

NOTE: If you plan to use the timer's delay feature, the yeast must be kept dry away from water. (See instruction 2-●)

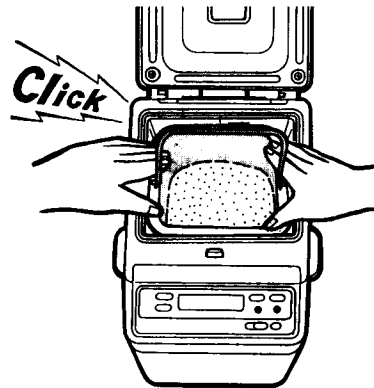
If the yeast gets wet, it will ferment in advance and the dough will not rise when supposed to.

3 Placing the bread pan into the Home Bakery:

- 1 Put the bread pan into the Home Bakery, making sure the guide projection fits into the guide on the Home Bakery.



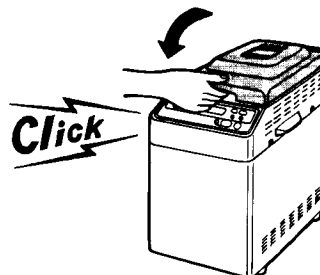
- 2 Push the bread pan down as indicated in the figure below, and it will click into place. Push the handle down and back.



● If the bread pan is not inserted properly, baking will not start even when the START button has been pushed. The display shows "BREAD PAN".

4 Closing the lid:

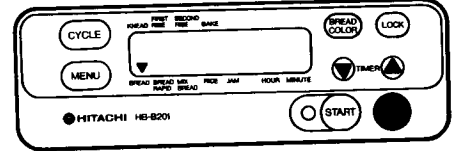
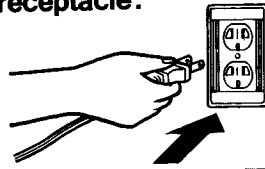
- Using the handle, close the lid until it clicks audibly.



● If the lid is not properly closed, your bread will not bake properly.

HOW TO USE

5 Plug the Home Bakery into a receptacle: The BREAD light turns on.



6 Starting the Home Bakery:

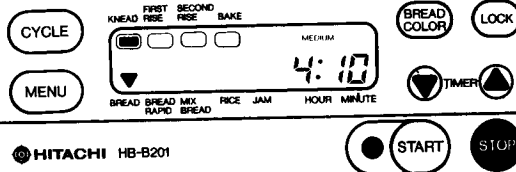
NO DELAY

Push the **START** button.

PRE-KNEAD

Notice the **START** light turns on and the unit is running. Notice the time left for the bread to be finished is displayed **4:00** and is counting down.

REST



The timer counts down by the minute.
Timer to go.

(**4:00**, **4:00**.....)

REST

REST

REST

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REST

When the time reaches approximately **1:20**, the Home Bakery starts the baking cycle.

The **FINISH** indication flashes and cooling starts.

When the baking process has been completed, the **FINISH** indication stops flashing and stays lit. The beeper will sound three times telling you the bread is done. Notice **00** on the timer display.

- If you would like to alter the degree of browning, simply press the **BREAD COLOR** button. The bread will bake on the **MEDIUM** setting, if the **BREAD COLOR** button is not activated. The degree of browning can be altered after starting up, if you press the **BREAD COLOR** button before the **BAKE** stage has been reached. If you have pressed the **LOCK** button, press it again to release the buttons and then select the browning setting you require.

- Press the **LOCK** button to block the setting functions after the **START** button has been pressed.

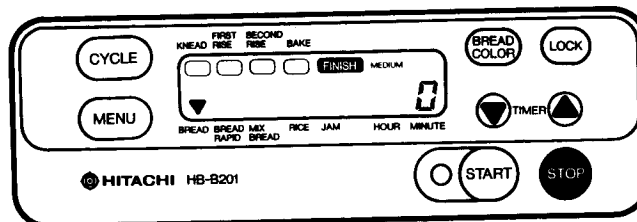
- If the Home Bakery does not start to work after the **START** button has been pressed, check the troubleshooting guide on pages 29 and 30.

- Remember that the Home Bakery remains hot until the **FINISH** indication has stopped flashing.

beep

beep

beep



NOTE: When the FINISH indication flashes, it means that the baking process has terminated. When removing the bread pan, press the STOP button, and then use a pot holder or a oven mitts to lift the lid and remove the bread pan.

(Be careful as the Home Bakery and the bread pan are very hot!)

Then take the bread out of the bread pan, and place it on a wire rack to cool, if you do not want to cut it warm.

USING THE DELAY TIMER

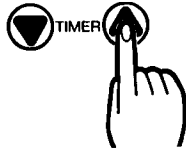


The timer cannot be used in conjunction with the "BREAD RAPID," "MIX BREAD," "KNEAD," "KNEAD and FIRST RISE" and "JAM" setting.

The time that the bread is baked and ready to serve can be set by using the delay timer. You can adjust the delay timer from 4 hour and 20 minutes to 13 hours, in 10 minutes interval.

EXAMPLE: It is 9:00 pm now. You would like to have bread ready at 6:30 am on the next morning. Set the timer for **9:30**, because there are 9 hours and 30 minutes between 9:00 pm and 6:30 am.

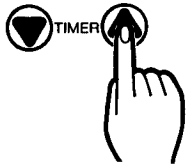
1



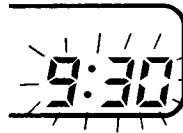
Pressing the  button once will cause **4:20** to appear.



2



Keep pressing the  button until **9:30** is shown FLASHING.



3




Press the START button: The display is no longer flashing, and the timer is set.



Using of the  button.

● If you pass the time that you wanted, push button to go back.

If you keep pressing  button, **13:00** will be displayed. This is the longest time the timer can be set.

12:50, **12:40**

● Keep the button pressed down, the timer will run back in 10 minute intervals.

The timer counts down by the minute.

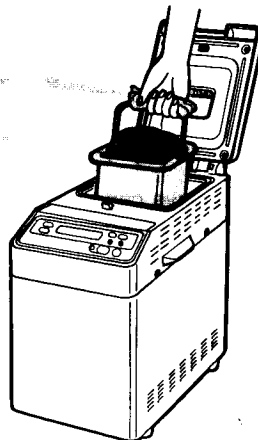
9:29, **9:28**

HOW TO USE

7 When baking has been completed, remove the bread pan from the Home Bakery.

After the beeping sound stops, press the STOP button, open the lid, and remove the bread pan by the handle.

Use mittens or dishcloth when removing the bread pan. The bread pan, oven area, and lid are hot.



- If you do not press the STOP button after the beeping sound stops, the ventilator will run for 30 minutes to keep the bread from getting soggy from the cooled steam.

- Do not put the hot bread pan on the lid of the Home Bakery or any other item that will be damaged or discolored from the heat!

8 Removing the bread

Turn the bread pan upside down and shake until the bread comes loose.

If you have baked a small loaf, it may stick to the mixing blade and may become hard to shake out. In this case, wait until the bread pan is cooled off sufficiently to allow it to be handled. You can then put your finger between the loaf and the bread pan to lift it out.



- If the mixing blade comes out attached to the bread, remove it with tongs or a towel.

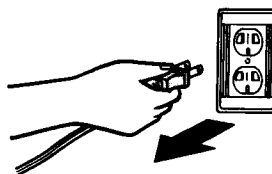
▲ WARNING

It is hot!

- If the mixing blade remains inside the bread pan, see page 22. Maintenance for further information.

9 After use

Always unplug the Home Bakery after each use.



▲ CAUTION

- For safety reasons, be sure to unplug the Home Bakery after each use. If you only press the STOP button, the BREAD indicator light stays on and the START button could be pressed by accident.

HOW TO USE

● Add extra dry yeast :

From start to finish 2 hours and 50 minutes

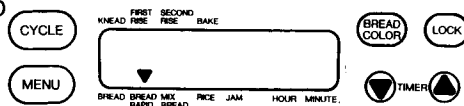
Ingredients	Size	Large (1 $\frac{5}{16}$ lb/590g of loaf bread)	Medium (14oz/395g of loaf bread)	Small (7oz/200g of loaf bread)
Tap water (lukewarm)		1 $\frac{1}{8}$ measuring cups (9 $\frac{1}{8}$ floz/270ml)	$\frac{3}{4}$ measuring cup (6 $\frac{1}{8}$ floz/180ml)	$\frac{3}{8}$ measuring cup (3 $\frac{3}{8}$ floz/100ml)
Bread flour		3 measuring cups (13 $\frac{1}{4}$ oz/375g)	2 measuring cups (8 $\frac{3}{8}$ oz/250g)	1 measuring cup (4 $\frac{3}{8}$ oz/125g)
Salt		1 $\frac{1}{2}$ (S) spoons ($\frac{7}{2}$ oz/6g)	1 (S) spoon ($\frac{5}{2}$ oz/4g)	$\frac{1}{2}$ (S) spoon ($\frac{1}{6}$ oz/2g)
Sugar		3 (L) spoons ($\frac{3}{4}$ oz/21g)	2 (L) spoons ($\frac{1}{2}$ oz/14g)	1 (L) spoon ($\frac{1}{4}$ oz/7g)
Dry milk		1 $\frac{1}{2}$ (L) spoons ($\frac{9}{2}$ oz/8g)	1 (L) spoon ($\frac{3}{6}$ oz/5g)	$\frac{1}{2}$ (L) spoon ($\frac{3}{2}$ oz/3g)
Butter		1 $\frac{1}{2}$ (L) spoons ($\frac{1}{6}$ oz/23g)	1 (L) spoon ($\frac{1}{6}$ oz/15g)	$\frac{1}{2}$ (L) spoon ($\frac{9}{2}$ oz/8g)
Dry yeast (no prefermentation type)		2 (M) spoons ($\frac{7}{2}$ oz/6g)	2 (M) spoons ($\frac{7}{2}$ oz/6g)	1 (M) spoon ($\frac{3}{2}$ oz/3g)

- Teaspoon can be used for measuring instead of (S) spoon or (M) spoon.
Tablespoon can be used for measuring instead of (L) spoon.
- Bread with added fruit cannot be baked on the RAPID BREAD setting.
- The timer cannot be used in conjunction with the BREAD RAPID setting.

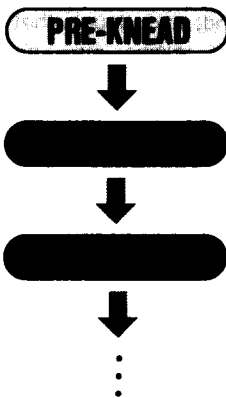
From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD (1 through 5, on page 9 to 11).

6 Starting the Home Bakery:

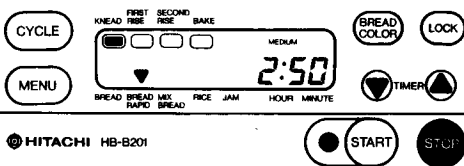
- Select the BREAD RAPID setting.



- Press the START button.



The START light turns on, the time 2:50 to end of baking time appears, and the Home Bakery starts kneading.



The timer counts down by the minutes.

(2:49, 2:48.....)

- Make sure you select BREAD RAPID.

- If the Home Bakery does not start to operate when the START button has been pressed, check the trouble shooting guide on pages 29 and 30.

- For browning control and lock function, see the notes under BREAD.

The process from rising to the end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.

HOW TO USE

Press MENU button to MIX BREAD.
From start to finish 4 hours and 10 minutes.

- Use the same ingredients as for normal bread, and add the fruit to the dough during the KNEAD phase.

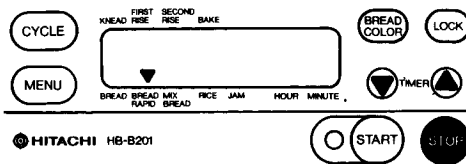
Loaf size	Large	Medium	Small
Amount of raisins	½ measuring cup (3¾oz)	¼ measuring cup (2¾oz)	⅛ measuring cup (1¾oz)

NOTE: The timer's delay feature cannot be used for MIX BREAD setting.

From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD (1 through 5 on page 9 to 11).

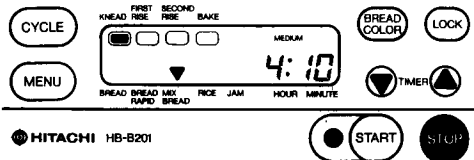
6 Starting the Home Bakery:

- 1 Select the MIX BREAD (MENU button) setting.



- 2 Press the START button.

PRE-MENU The START light turns on, the time **4:10** to the end of baking appears, and the Home Bakery starts kneading.

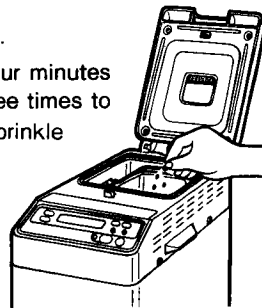


The timer counts down by the minute.

(**4:09**, **4:08**.....)

- 3 Add the raisins etc. when the beeper sounds.

After about 25 minutes from the start and four minutes before the kneading is finished, it sounds three times to tell you to add raisins. Open the lid and sprinkle raisins quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful! After adding the raisins, quickly close the lid to prevent heat loss.



- Make sure that you select MIX BREAD setting.

If you forget, the beeper will not tell you when to add the raisins (or other fruits)!

- For browning control and lock function, see the note under BREAD.

- Add the raisins evenly. If you add all the raisins at the same time, they will all be in one clump when the bread is finished.

- Do not add the raisins before the 3 beeping sounds. If you do, you will not have RAISIN BREAD but crushed raisin bread or raisin colored bread without a raisin to be found; and dough that contains raisins may not rise sufficiently.

- If you prefer some of the raisins to be crushed, these should be added to the ingredients at the start of the BREAD phase and will be automatically baked. (The color of the finished bread will be darker).

The process from rising to the end of baking is the same as that shown under BREAD. When the bread is finished, it can be removed from the bread pan in the same way.

HOW TO USE

Preparing the dough

Press **CYCLE** button to "KNEAD" or "KNEAD and FIRST RISE"
 From start to finish KNEAD only : 30 minutes.
 KNEAD and FIRST RISE : 1 hour and 40 minutes

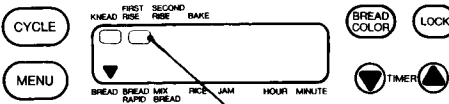
- Please check with the enclosed "COOKBOOK" for information on preparing ingredients for various types of bread and doughs that can be made using the "KNEAD" only or "KNEAD and FIRST RISE" setting.

NOTE: The timer's delay feature cannot be used for "KNEAD" and "KNEAD and FIRST RISE" setting.

From removing the bread pan to plugging in the Home Bakery, follow the same procedures for BREAD (1 through 5, on page 9 to 11).

6 Starting the Home Bakery:

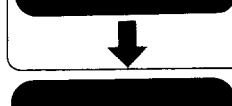
- 1 Select the "KNEAD" only or "KNEAD and FIRST RISE" (CYCLE button) setting.



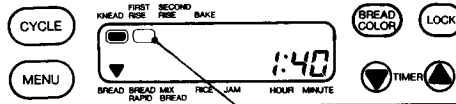
For KNEAD only setting, FIRST RISE display dose not appear.

- 2 Press the START button.

PRE-KNEAD



The START light turns on, the time, **:40** for KNEAD and FIRST RISE, **30** for KNEAD only, to the end of the first rise time appears, and the Home Bakery starts kneading.



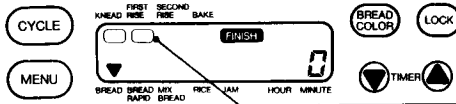
For KNEAD only setting, FIRST RISE display dose not appear.

The timer counts down by the minutes.

(:39, :38.....)

When the first rise or knead is finished, the **FINISH** indication is displayed and the beeper will sound three times telling you the dough is ready.

Notice **FINISH** on the timerdisplay.



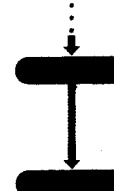
For KNEAD only setting, FIRST RISE display dose not appear.

- Make sure that you select "KNEAD" only or "KNEAD and FIRST RISE" setting.

- For browning control and lock function, see the notes under BREAD.

- If you want to change the cycle to **BREAD** during the operation of "KNEAD and FIRST RISE" or "KNEAD", press **CYCLE** button once more for at least half a second.

- For KNEAD only



The timer counts down by the minutes.

(:29, :28.....)

beep beep beep

7 To take dough out:

- 1 Push the STOP button, open the lid and remove the bread pan by the handle.
- 2 Gently take the dough out. Carefully take out the mixing blade.

CAUTION

- Be sure to unplug this unit after each use.

Now you can shape the dough as you wish.
 Let it rise in a warm place and bake it in your oven.

HOW TO USE

Making Jam

Press MENU button to JAM.
From start to finish 1 hour and 20 minutes.

● Strawberry Jam

Ingredient	Amount
Strawberry	9½ oz
Sugar	¾ measuring cup (3 oz)
Lemon Juice	1 tablespoon (15ml)(fresh squeezed from lemon)

NOTES:

1. The quality of homemade jam will vary slightly, depending on the room temperature, size of strawberries and the degree of freshness.
2. Use exact amounts of ingredients in the order listed in the use and care manual or the cookbook.
3. To change the texture of the jam, add pectin (½~1½ teaspoons)

1 Preparation

- ① Remove calyxes (stem or greenery).
- ② Cut strawberries into halves or quarters (approximately 20 mm or ¾ inch cubes).
- ③ Squeeze the juice from a lemon.

2 Remove the bread pan and install the mixing blade as following directions for Baking Bread, on page 9.

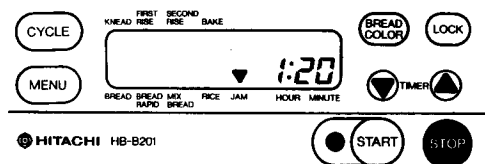
- ## 3
- ① Put the strawberries and sugar in the bread pan, and shake it up and down to mix them.
 - ② Wait until the sugar has been diluted three minutes.
 - ③ Pour the lemon juice into the bread pan.

4 Place the bread pan into the Home Bakery.

- ② Close the lid.
- ③ Plug the Home Bakery into the receptacle.
(Follow the directions for Bread Baking, steps 3 through 5, on page 10 and 11.)

5 Starting the Home Bakery:

- ① Select the JAM menu by pressing MENU button.



- ② Press the START button.

PRE-HEATING

.....The START light turns on, the time to completion of heating appears, and the Home Bakery starts pre-heating.




.....The Home Bakery starts heating and the mixing blade turns intermittently.



.....The **FINISH** indication flashes quickly and cooling starts.



.....When the process of making jam has been completed, the beeper will sound three times telling you the jam is ready. Notice  on the timer display.

HOW TO USE

- 6 Remove the jam.**
 ① After the beeping sound stops, press the STOP button, open the lid, and remove the bread pan by the handle.
 ② Loosen the jam from the bread pan.
- 7 After use**
 Always unplug the Home Bakery after each use.

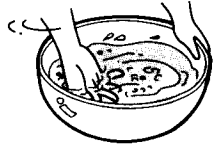
● **IMPORTANT NOTICE**
 Clean the bread pan surface immediately after making jam. Failure may cause damage to the non-stick coating by remaining jam.

Making Steamed Rice

Press MENU button to RICE.
 The process time from start to finish is as follows:
 Time shown below varies somewhat depending on room and water temperature.

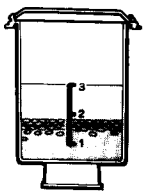
Amount of Rice	$\frac{3}{4}$ Measuring cup 5 $\frac{1}{4}$ oz (0.18 l)	$1\frac{1}{2}$ Measuring cups 10 $\frac{1}{2}$ oz (0.36 l)	$2\frac{1}{4}$ Measuring cups 15 $\frac{3}{4}$ oz (0.54 l)
Time	40 min.	45 min.	52 min.

- 1 Preparations**
 ① Be sure to measure the correct amounts of rice and tap water.
 ② Use measuring cup supplied by Hitachi.
 ③ Wash the rice in another pan, not the bread pan.
- **IMPORTANT NOTICE**
 If rice is washed in the bread pan, the non-stick coating could be damaged or become discolored.



- 2 Remove the bread pan.**
 (Be sure that the mixing blade has been removed.)

- 3 Put the washed rice in the bread pan.**
 Pour tap water into the bread pan by referring to the level scale marked on the bread pan.
- **Level Scale to Amount of Rice**
- | | | | |
|---------------------------|--|---|---|
| Amount of Rice | $\frac{3}{4}$ Measuring cup
5 $\frac{1}{4}$ oz (0.18 l) | $1\frac{1}{2}$ Measuring cups
10 $\frac{1}{2}$ oz (0.36 l) | $2\frac{1}{4}$ Measuring cups
15 $\frac{3}{4}$ oz (0.54 l) |
| Level Scale for Tap Water | 1 | 2 | 3 |
- **Example:** 15 $\frac{3}{4}$ oz of Rice
 Pour tap water into the bread pan up to the level scale 3.



- 4 Place the bread pan into the Home Bakery.**
 (Follow the directions for Bread Baking, step 3 on page 10.)

HOW TO USE

5 Put the inner lid on the bread pan.

Make sure the inner lid is securely attached.
If cooked rice without the inner lid, the boiled water will overflow.

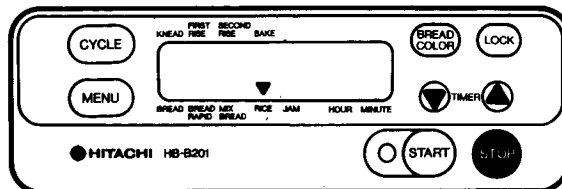


6 Close the lid

Plug the Home Bakery into a receptacle.
(Follow the directions for Bread Baking, steps 4 and 5 on page 10 and 11.)

7 Starting the Home Bakery

① Select the RICE menu by pressing MENU button.



② Press the START button.

COOKINGThe START light turns on, and the Home Bakery starts cooking. Notice the time left for the rice to be finished is not displayed during cooking.



5When the time reaches **5**, starts the steaming.



FINISHWhen the steaming process has been completed, the **FINISH** indication displayed, and the beeper will sound three times telling you the rice is done.

8 Remove the rice.

① After the beeping sound stops, press the STOP button, open the lid, and remove the bread pan by the handle.



② Remove the inner lid, and loose the cooked rice.

If you do not press the STOP button after the beeping sound stops, the cooked rice will be kept warm for 1 hour.



● IMPORTANT

- Remove the inner lid carefully so that the steam which has condensed on the surface of the inner lid, does not drip and burn you.
- Use mittens or dishcloth when removing the bread pan and the inner lid.

9 After use

Always unplug the Home Bakery after each use.

HINTS FOR MAKING DELICIOUS HOMEMADE BREAD

1 Use only fresh ingredients

Store the flour in place free from moisture. Use the package as quickly as possible after opening.



Yeast

Use only dry activating yeast which does not need preliminary fermentation. The low bread may be baked according to the type of dry yeast.

After opening a package, store unused yeast in your refrigerator.



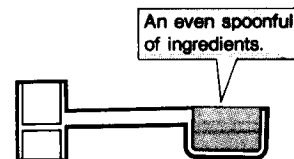
2 Measure the ingredients accurately:

- Accurate measurements are essential to making delicious bread.

For better results, use a scale which can calibrate grams or ounces rather than a measuring cup. (Use a scale for cooking)



When using the spoon included, measure an even spoonful of ingredients. Do not pack the ingredients into the spoon.



3 To ensure tasty bread:

- **When eating:**
Enjoy it toasted or freshly sliced. Refer to cookbook included to enjoy variety of home baking recipes.
- **When eating later:**
Wrap the bread in a plastic bag to prevent it from drying out.

When eating

After cooling the bread completely, wrap in foil or a plastic bag.

For 2 or 3 days' storage, wrap well and store homemade bread in a refrigerator.



For longer storage, wrap well and store it in a freezer.



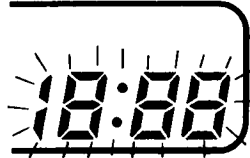
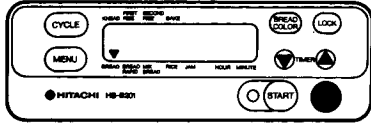
DISPLAY INDICATIONS



When the START button is pressed:

Display	Cause	How to reset
<p>BREAD PAN</p> <p>and beep beep beep</p>	<p>There is no bread pan in the Home Bakery, or the bread pan has not been properly positioned.</p>	<p>Put the bread pan in the Home Bakery again: you should clearly hear a click. Check that the display BREAD PAN is no longer showing, and press the START button again.</p>
<p>HIGH</p> <p>and beep beep beep</p>	<p>The oven area is hot (above 100°F/38°C). This may occur during continuous use.</p>	<p>Open the lid to cool the oven area for 30 minutes to 1 hour. If the ventilating is finished, START can be set after 5~10 minutes again. When the HIGH indication goes out, press the START button.</p>
<p>LOW</p> <p>and beep beep beep</p>	<p>The oven area is cool (under 14°F/-10°C).</p>	<p>Remove the unit to warm place. When the LOW indication goes out, press the START button.</p>

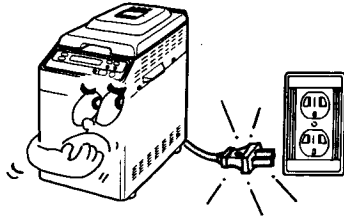
When the interruption in the power supply is caused:

Display	Cause	How to reset
<p>The timer display flashes on and off, without showing the time.</p> 	<p>There has been an interruption in the power supply for more than 10 minutes during operation.</p>	<p>Remove the dough and start again using all new ingredients. If the interruption in the power supply is momentary, the operation will not be affected.</p>
<p>Only the "BREAD" menu display is showing.</p> 	<p>There has been an interruption in the power supply for more than 1 hour during operation.</p>	

MAINTENANCE

FIRST STEP

- Be sure to disconnect power by pulling out the plug, and allow the main body to cool down enough before initiating maintenance.

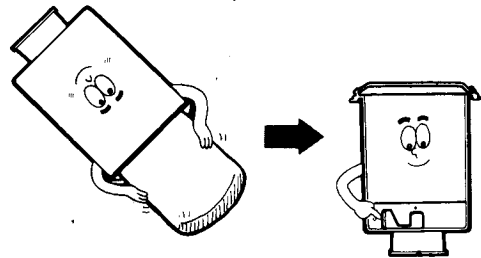


METHOD OF DETACHING THE MIXING BLADE

- The mixing blade may become hard to detach from the shaft as it sticks.
- Immediately after removing the baked bread, pour water or tepid water into the bread pan. Leave it for 30 minutes to loosen, then detach the mixing blade.
(If you leave the mixing blade in the bread pan, it becomes harder to detach.)
- If you can not remove the mixing blade, follow the steps:
 - ① Pour hot tap water in the bread pan.
 - ② Leave it for 30 minutes and more.
 - ③ Remove the mixing blade.

▲ CAUTION

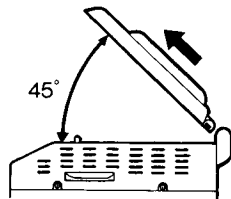
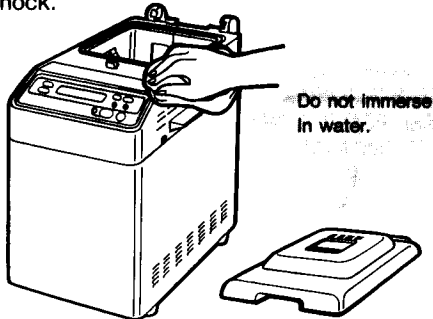
- Avoid using any cleaning agent other than tableware detergent, such as benzine, thinner, polishing powder and scrubbing brush, for they are harmful to the surface finish.



Do not immerse this bottom in tap water.
Wipe with well wrung dishcloth.

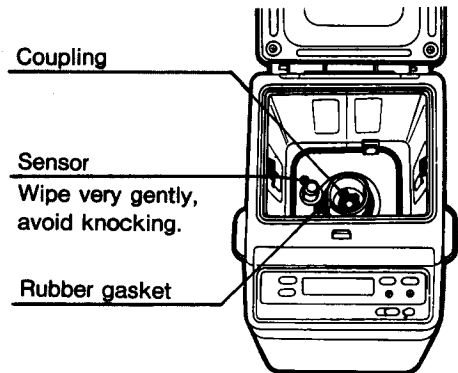
MAIN BODY, LID

- Wipe with well wrung dishcloth. Do not immerse in water or splash water, as they may become the cause of malfunction or electric shock.



- You can remove the lid by opening it up to 45 degrees of angle and pull it upward.

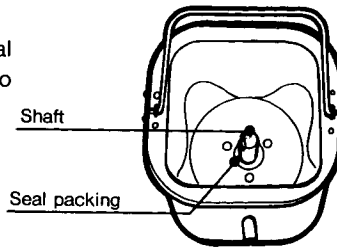
- Be sure that the oven area is always kept clean.
- Do not use the Home Bakery without rubber gasket inside the inner case.



- If you remove the rubber gasket, it will cause excess noise. Wash the rubber packing with soft material like sponge and let it dry.
 - After using, UNPLUG and gently wipe out crumbs or dust in the oven area with well wrung dishcloth.
- Coupling: clean soiling with a tissue paper.

BREAD PAN

- Wash the shaft with soft material like sponge, to prevent damage to the seal packing and let it dry.



MIXING BLADE TREATED WITH FLUOROCARBON

- Wash with a soft material like sponge, and let it dry.



If the aperture in the mixing blade is blocked, the blade should be immersed in water for a short time and then cleaned with a toothbrush or the like.

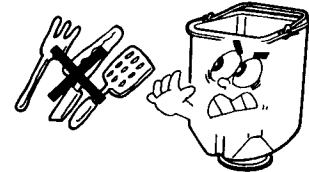
- After immersing it in water for a while, clean it by using a soft toothbrush.

BREAD PAN AND MIXING BLADE

IN ORDER TO PREVENT DAMAGE TO THE FLUOROCARBON RESIN COATING

- DO NOT USE METALLIC SCOOP, KNIFE, FORK, ETC.
- Be sure to clean after each use. After continued use, some slight amount of discoloration may take place due to the action from the moisture and steam. This will not make any

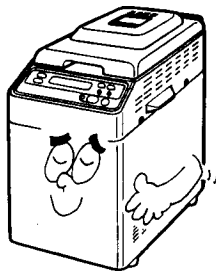
changes in ease of use or in the quality of the baked bread.



STORING THE HOME BAKERY

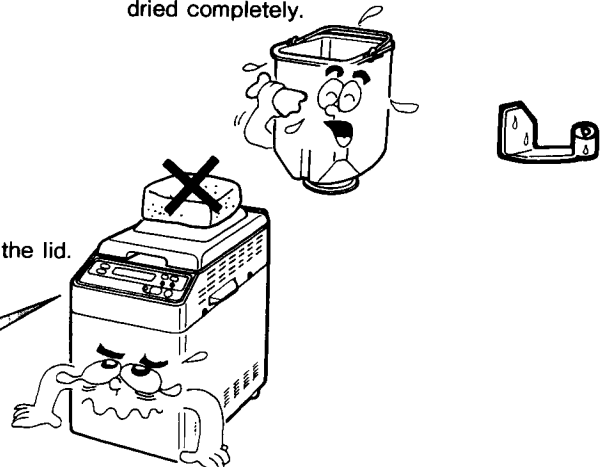
Dry the Home Bakery before storing.

- Be sure that all moisture inside the unit has been dried completely.



Be sure to close the lid.

Do not place a heavy object on the lid. This may damage the seal.



HITACHI

LIMITED WARRANTY

Hitachi Home Electronics (America), Inc.

1 Year Parts and Labor

● Automatic Home Bakery

HOME APPLIANCES

This Limited Warranty is provided by Hitachi Home Electronics (America), Inc. (HITACHI), 3890 Steve Reynolds Blvd., Norcross, GA 30093

Hitachi warrants this appliance to be free defects in materials and workmanship at the time of purchase by the original owner.

If the appliance becomes defective during the Limited Warranty period, Hitachi will repair it and replace defective parts, (or at our option, replace the unit), at no charge to the original owner, subject to the listed requirements and limitations. If we choose to replace the unit, we reserve the right to provide a similar type of unit if an exact replacement is not available.

Obtaining Service

For information concerning repairs, operation, technical assistance or for referral to the location of your nearest Authorized Service Facility or Parts Distributor, call 1-800-HITACHI (1-800-448-2244).

The following is required by Hitachi when requesting warranty service:

1. Owner must provide verification of the date of purchase with a copy of the Sales Receipt.
2. Transportation of the product is the responsibility of the owner.

Limitations

The limited Warranty provided by Hitachi does not cover:

- A. Product purchased outside the United States and Puerto Rico or product with identification or serial numbers altered or removed, outer enclosure, enclosure parts, lid, inner pan, knobs, batteries, inner blades and accessories.
- B. Commercial use. These appliances are intended for normal consumer use.
- C. Damage, defect or failure caused by or resulting from: Shipment, operation of the unit from incorrect power sources, alteration, modification or unauthorized service, cosmetic damage, scratches caused by sharp objects, abrasives or harsh chemicals, breakage of knobs, deformation or breakage caused by cleaning and handling, abuse, neglect, accidents, misuse, fire, or acts of God.

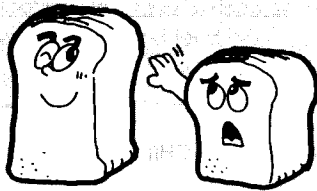
NO PERSON, AGENT, DISTRIBUTOR, DEALER, SERVICE FACILITY, OR COMPANY IS AUTHORIZED TO CHANGE, MODIFY, OR AMEND THE TERMS OF THIS LIMITED WARRANTY IN ANY MANNER OR FASHION WHATSOEVER. EXCEPT AND TO THE EXTENT PROVIDED IN THIS LIMITED WARRANTY. HITACHI MAKES NO EXPRESS WARRANTY REGARDING THIS HITACHI PRODUCT. FURTHER, ALL IMPLIED WARRANTIES RELATING TO ANY PORTION OF THIS PRODUCT, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE DURATION OF THE APPLICABLE EXPRESS WARRANTY CONTAINED ABOVE. HITACHI SHALL NOT BE LIABLE TO THE PURCHASER OR TO ANY OTHER PERSON FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFIT OR PRODUCT RESULTING FROM ANY DEFECT IN OR MALFUNCTION OR FAILURE OF THIS HITACHI PRODUCT. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, OR THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

HITACHI HOME ELECTRONICS (AMERICA), INC.
3890 Steve Reynolds Blvd. Norcross, GA 30093 Tel: 404-279-5600

HITACHI SALES CORPORATION OF HAWAII
3219 Koapaka St. Honolulu, HI 96819 Tel: 808-836-3621

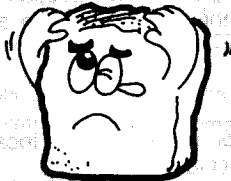
Q & A FOR HOME BAKERY

Q1 Why the height and shape of bread differ in each use?



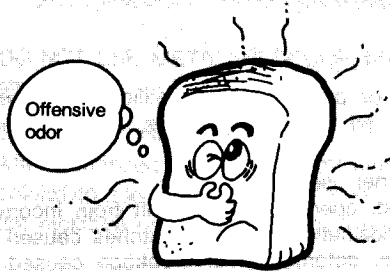
A1 The height and shape of bread differ depending on the room temperature and resting time (when using timer). Also accurate measurement of ingredients is essential to make delicious bread.

Q2 Why the bread didn't rise?



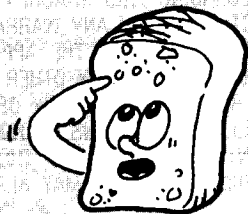
A2 If you forget to add the yeast or to install the mixing blade, the bread does not rise. Also, if the amount of yeast is not enough or is stale, a small loaf may result. A small loaf may result according to type, amount and freshness of yeast.

Q3 The bread has an offensive odor, why?



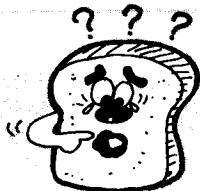
A3 Because stale ingredients may have been used, or the yeast may have been added too much. The BREAD RAPID setting requires the use of a larger amount of yeast, and this can lead to the development of a strong smell. We recommend using fresh ingredients. Accurate measurement of ingredients is essential to make delicious bread.

Q4 The structure of the bread is coarse, why?



A4 The bread is cottage loaf shaped, not long like most commercial loaves. The shape of the bread pan means that it has to rise and be baked vertically, and this gives it a different structure from commercially baked bread.

Q5 Why is there a big hole in the center of the loaf?



A5 During kneading air has collected in this spot and has not been expelled during gas squeeze-out process. The bread was baked with this air bubble inside.

Q6 The mixing blade comes out with the bread.

A6 It is not abnormal as the mixing blade is detachable. Use a non-metallic skewer, chopsticks or tongs to remove it. Caution: The mixing blade will be hot.

Q7 The timer can be set only for 4 hours and 20 minutes up to 13 hours.

Less than 4 hours and 20 minutes?

More than 13 hours?

A7 Bread making takes a minimum of 4 hours and 10 minutes. Any ingredient may be spoiled, if the timer setting exceeds 13 hours.

Q8 Why raisins are not added with all the other ingredients?

Why raisins later?

A8 The purpose is to keep the shape of the raisins without smashing, and dough that contains raisin in one clamp may not rise sufficiently. Add them in the middle of kneading process at the three beeping sounds. (Refer to how to make raisin bread on page 15.)

Q9 The timer can not be used for MIX BREAD setting, why?

MIX BREAD setting

Why no timer?

A9 Because you have to open the lid and add raisins in the middle of kneading process. Egg is not recommended when using the timer, because it may spoil while sitting in the bread pan.

Q10 The timer can not be used for DOUGH setting why?

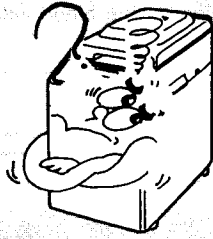
Why no timer?

A10 Because dough may spoil while sitting in the bread pan.

Q & A FOR HOME BAKERY

INGREDIENTS

Q11 Can $\frac{1}{2}$ or double ingredients of prescribed amount be used?

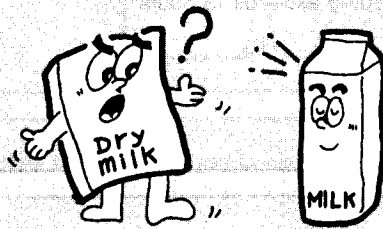


A11 No. Be sure to read carefully to add the correct amounts of ingredients listed in each recipe of the cookbook.

Insufficient amount: The mixing blade will come out.

Excessive amount: Bread swells out from the bread pan.

Q12 Can fresh milk be used in place of dry milk?

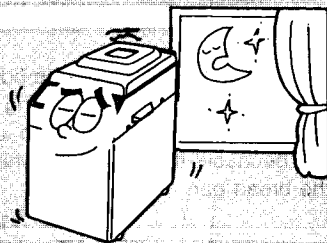


A12 Yes. Be sure to deduct the same amount from the water measure.

Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

OTHERS

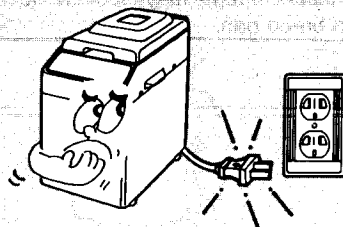
Q13 The Home Bakery makes a noise at night when using the timer, why?



A13 Because the Home Bakery starts kneading at night to make fresh bread the next morning.

It is the noise of the mixing motor and ventilator.

Q14 What will happen if the Home Bakery is unplugged during operation by accident.



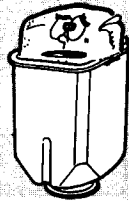
A14 If the interruption in the power supply is momentary within 10 (ten) minutes, the operation will automatically continue.

Do not press the STOP button during operation, because it cancels all operations and shuts off all power; and then pressing the START button starts with the first kneading process.

This is why it is advisable to use the LOCK function after starting.

Q15 What will happen if the bread is not removed from the bread pan after baking?

What's happening in there?



A15 The bread will be cooled down, and moisture taken out during the last process, and the ventilator will run for additional 30 minutes to keep the bread from getting soggy. For best results, carefully remove the bread from the pan and cool on a wire rack.

Q16 The finish is sometimes light and sometimes dark, why?

Dark



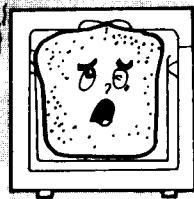
Light



A16 Use the BREAD COLOR button to choose the crust color you prefer, LIGHT, MEDIUM or DARK.

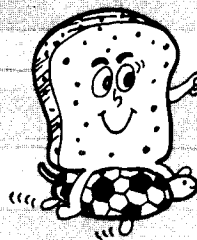
You can choose your setting even after the START button has been pushed, but it must be before the BAKE light turns on. If you have activated the LOCK function, you must cancel this first to change your choice of color.

Q17 What should I do if the bread rises up to the lid and the viewing window?



A17 Use less dry yeast and/or sugar.

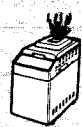



Q18 Why can't I bake fruit bread on the BREAD RAPID setting?



Take it easy please!

A18 The rising time is decreased in the BREAD RAPID setting. This means that the baking time is strongly influenced by the amount of ingredients and type of bread desired, and fruit bread doesn't apply to this setting.

BEFORE CALLING FOR SERVICE

BAKING RESULTS:		Does not operate	Smoke emitted from openings 	Sides collapse and damp inside 	Top inflated and browned 	Bread loaf too short 
Please check the following:						
Unplugged		<input type="radio"/>				
Temperature of oven area for making bread	Too high <input type="text" value="HIGH"/>	<input type="radio"/>				
	Too low <input type="text" value="LOW"/>	<input type="radio"/>				
Abnormal position of bread pan <input type="text" value="BREAD PAN"/>		<input type="radio"/>				
Ingredients spilled on heating element or oven area.			<input type="radio"/>			
Bread left in bread pan too long after baking.				<input type="radio"/>		
Measurement errors	Flour	Too much			<input type="radio"/>	
		Not enough (Not using bread flour)				<input type="radio"/>
	Yeast	Too much			<input type="radio"/>	
		Not enough				<input type="radio"/>
	Sugar	Too much			<input type="radio"/>	
		Not enough				<input type="radio"/>
	Water	Too much				
		Not enough				<input type="radio"/>
Mixing blade not installed in bread pan.						
Power outage. (Is the time flashing on and off, or is the display only showing BREAD?)						
STOP button was pressed after starting.						
Lid was open during operation.						
Type of flour	Whole wheat flour used.					<input type="radio"/>
	Self rising flour used.					<input type="radio"/>
Wrong type of yeast used.						<input type="radio"/>
Old flour, yeast used.						<input type="radio"/>
Bread sliced just after baking (Steam was not allowed to escape).						
Accidentally chose the DARK setting.						

For assistance; call 1-800-262-1502 ext 247 (USA only)

SPECIFICATIONS

Power supply	A.C. 120V, 60Hz
Power Consumption	680W
Dimensions (W X D X H)	9 $\frac{1}{8}$ " \times 14 $\frac{3}{8}$ " \times 13 $\frac{1}{2}$ " (25.2cm \times 36.5cm \times 34.5cm)
Weight	approx. 17 lbs (approx. 7.7 kg)
Timer	4 hours and 20 minutes up to 13 hours (digital clock, runs backwards)
Power cord	4'7" (1.4m)
Thermal fuse	378°F (192°C)

HITACHI

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