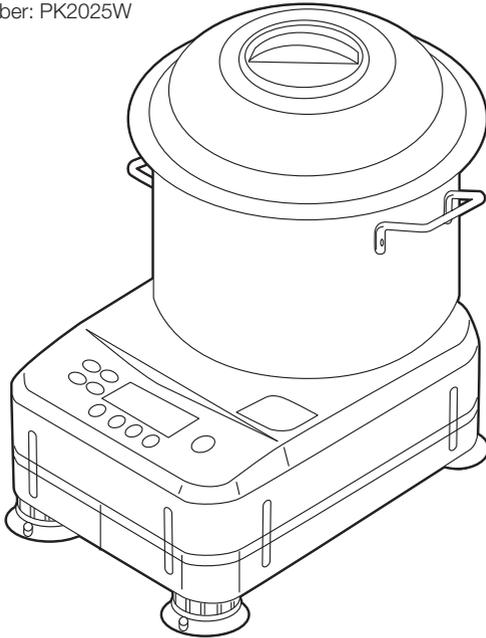


● KNEADER

Kneader for Bread

User's Manual

Stock Number: PK2025W



Thank you for purchasing this product. Please carefully store this User's Manual so that it is possible to retrieve it immediately when necessary. Please use this Kneader for Bread after thoroughly reading and understanding this User's Manual.

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Safety Precautions: Please Always Follow

The precautions given here contain important safety information to prevent harm or damage to you and other people, so please make sure to always follow these.

- We have divided the information relating to what will occur in the event of the incorrect usage of this product as below.

 Warning	Warnings indicate there is a possibility of a serious injury or death in the event of the incorrect usage of this product
 Caution	Cautions indicate there is a possibility of an injury or physical damage in the event of the incorrect usage of this product

Marks Used in this User's Manual

- The meaning of the marks (pictures) used in this User's Manual is as below.

	Please never do.		Please avoid using this product near fires.		Please always unplug the plug from the outlet.
	Please do not touch with your hands.		Please avoid using this product in places with spraying water.		Please do not insert plugs with wet hands.
	Repairs should not be carried out by anyone other than repair technicians. Furthermore, please never remodel this product.		Please always operate this product in accordance with the instructions.		

Please aim to avoid the occurrence of accidents by following what is written on the warnings and cautions when using this product. Moreover, users/managers of this product should please not let anyone who does not understand this product use it.

 Warnings	
 Remove dust from the plug Using the plug with dust stuck to it may cause electric shocks or fires.	 Do not damage or process the power cord If you use a power cord that has been damaged or processed, it may cause electric shocks or fires.
 Do not forcibly bend or pull out the power cord If the power cord becomes damaged, it may cause electric shocks or fires.	 Do not insert the plug with wet hands This may cause electric shocks.
 Do not place things on the power cord or step on it Please do not route the power cord in locations where people frequently come and go. If the power cord becomes damaged, it may cause electric shocks or fires.	

 Warnings	
<p> Never wash the body of the kneader with water</p> <p>If water gets into the body of the kneader, it may cause electric shocks or malfunctions.</p>	<p> Unplug the plug except when in use (including during mounting, detaching and maintenance)</p> <p>Failure to do so may cause an injury. If you need to perform maintenance on the body of the kneader, please do so after unplugging the plug from the outlet.</p>
<p> Do not touch the blade during rotation</p> <p>This may cause an injury. Please refrain from using this kneader in places in the reach of infants and young children especially. If you need to put your hands into the pot, please only do so after stopping the rotation of the blade.</p> 	<p> Do not disassemble or modify</p> <p>Disassembling or modifying this kneader may cause abnormalities or fires. Moreover, there are parts with a high voltage for which there is a danger of electric shocks and other dangerous parts in this product, so there is a risk this may cause injury or death. Please inquire at shop where purchased for internal inspections, adjustments and repairs other than those described in this User's Manual.</p>
<p> Use an AC 220V-only outlet for the power supply</p> <p>Failure to do so may cause electric shocks or malfunctions.</p>	<p> Do not overload electrical outlets</p> <p>Going over the allowable electric current may cause electric shocks or malfunctions.</p>

 Cautions	
<p> Do not use this product in unstable locations or on tables dirty with flour/oil</p> <p>If this product falls over or down, it may cause an injury. Please always use this kneader in a horizontal and stable state. In addition, we recommend you wipe the bottom of the legs of this product prior to use.</p>	
<p> Do not use this product near walls and furniture</p> <p>If you use this product in close contact with walls or furniture, the motor will not be cooled sufficiently and this may cause overheating or malfunctions. There is also a possibility of deformation or discoloration to walls or furniture, so please use this product at least 5cm away from the surface of walls.</p>	<p>  Do not use this product near fires or spraying water</p> <p>If this product gets caught on fire or water gets into its body, it may lead to electric shocks.</p>
<p> Do not let children use this product by themselves; do not use this product within the reach of infants</p>	<p> Do not use amounts of ingredients greater than those specified</p> <p>This will be a great burden on the motor and so may cause malfunctions.</p>
<p> Do not place anything on top of the pot cover</p> <p>Things placed on the top of the pot cover may fall down due to the vibrations during operation and this may cause damage or an injury.</p>	<p> Do not get water on the operation panel</p> <p>This may cause a malfunction in the electrical circuits. Please immediately wipe with a dry cloth if the operation panel gets wet.</p>

Usage Requests	
<p>◆Please immediately turn off the power switch, unplug the plug and then inquire at shop where purchased in the situations below.</p> <ul style="list-style-type: none"> • If the breaker frequently turns "OFF" • If the kneader does not operate even when you press the button • If the power cord or plug becomes damaged or frayed • If the kneader becomes deformed due to falling over • If a liquid gets into the body (frame) of the kneader • If there is smoke, an abnormal smell or the kneader does not operate properly even though you are operating it in accordance with this User's Manual • If a danger arises, such as a hand or foreign substance getting caught up in the blade 	<p>◆Important information for safety is described on the warning labels attached to this product, so please use while following the points below.</p> <ul style="list-style-type: none"> • Please use this product in a state in which it is possible to read the labels affixed to it at all times. Moreover, please do not cover these labels with other equipment. • Do not remove or alter these labels.

Names and Functions of Parts

Names of the Main Parts

Stock Number: PK2025W

• Domed pot cover

The small lid in the center can also be opened and closed.
(Plastic PP)

• Pot

(Stainless steel)

• Power Switch

• Operation unit

• Body of the kneader

(Plastic PC + ABS)

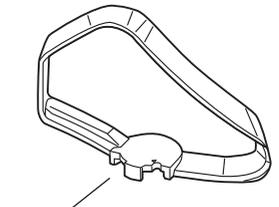
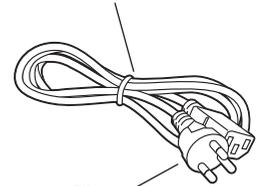
• Kneading Blade

(Plastic POM)

• Power Cord

The supplied power cord is only for use with this product. Please do not use power cords other than the one supplied with this product. Please do not use the supplied power cord with other products.

• Plug



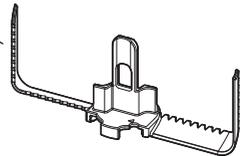
• Mixing Blade

(Plastic PP)

Please use at speed 3 or less.

• Whisking Blade

(Plastic POM)



Accessories

- User's Manual (This document)
- Refrigerant
(It is not possible to heat this refrigerant up in a microwave)

• Mount cover

- Replacement pot seal
※Pot seal is a consumable item.

• Holding assembly

(Plastic POM)



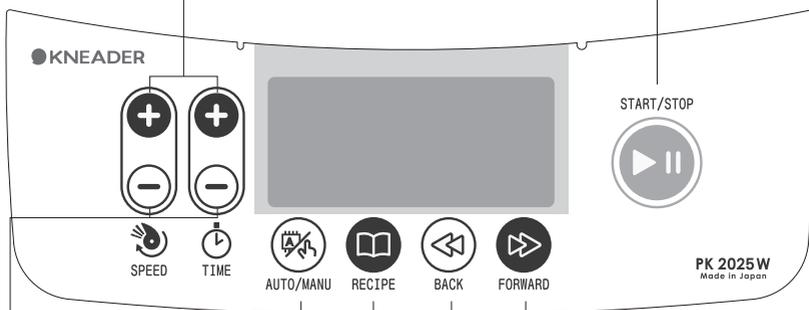
Operation Unit

Plus Button

It is possible to add to the set value of the speed/time if you press the  button.

START/STOP Button

If you press the  button, the kneader will start; if you press the button again, it will stop (the blade and the time will stop).



Minus Button

It is possible to subtract from the set value of the speed/time if you press the  button.

FORWARD Button

If you press the  button, the kneader will move on to the next process.

BACK Button

If you press the  button, the kneader will move back to the previous process.

RECIPE Button

It is possible to change the recipe number if you press the  button during the standby screen.

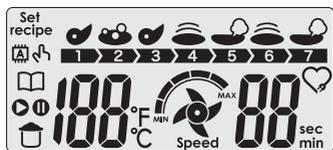
AUTO/MANU Button

If you press the  button, the kneader will switch between automatic and manual operation.

Manual Mode: This is recommended for those who wish to check the kneading and fermentation state for each process

Automatic Mode: This is useful for when using the same recipe in succession

Explanation of the Display Screen



Kneading Process



Hydration and Maturation Process



Fermentation and Maturation Process



Degassing Process



Process Progression Display

The finished process will light up and the process in running will flash.

If you stop a process with the  button, the process in running will light up, but the flashing will resume by pressing the  button.

Set recipe

It is possible to change the content of the recipe when this is lit up.



The kneader will run in automatic operation until all the processes are complete when this is lit up.



The kneader will stop for each process and a buzzer will sound to inform you of this when this is lit up.



This will flash when the pot or the domed pot cover have not been attached.



The recipe number will be displayed when this is lit up.



This will flash while in operation.



This will flash while stopped.



Blade drive display

The speed is displayed in five levels.
The displayed blade will also rotate during rotation.



Inspection Mark

When the cumulative operation time exceeds 2,000 hours, this will light up.
We recommend you carry out maintenance when this lights up.

Cumulative Operation Time Display

The number displayed first when switching on the power is the cumulative operation time.



Display Example:

This indicates that the cumulative operation time is 2,000 hours.

Before You Begin Making Bread Dough

Features of the Kneader for Bread

1 The blade was made for bread dough

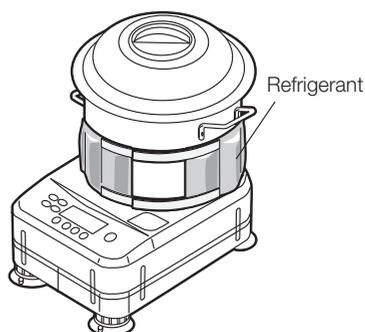
This product makes good gluten efficiently with the “kneading blade (patent acquired)” attached to the pot and then thoroughly kneads the gluten at an optimal speed without having to detach it.

2 Temperature control is even easier

(1) It is possible to display the pot temperature (≠ dough temperature).

*Temperature errors may arise depending on the location where this product is used.

(2) It is possible to adjust the dough temperature with a special refrigerant. (This cannot be heated up in a microwave, so please warm up in hot water and then use.) Please wrap the refrigerant around the pot when you want to adjust the dough temperature by cooling in a refrigerator beforehand.



How to Attach the Refrigerant

Please firmly hold in place with the hook and loop fastener

3 It is possible to make creative recipes simply

(1) Basic recipes: 01 (timer setting only), 02 (straight method) and 03 (Oochi method)

(2) Creative recipes: It is possible to record three recipes in C1 to C3

(3) Free recipes: It is possible to record three recipes in F1 to F3

(4) Japan kneader recipes: It is possible to select from the attached recipes

(5) LP (low-speed mode): This is suitable for noodles etc. (dough with low water content)

4 Simple maintenance

The pot and blade can be completely washed because they can be removed.

5 Amounts that can be made at a time

Kneading blade		
Bread		<i>Udon</i> noodles
Wheat flour		Wheat flour
600-2,500g		600-2,000g
*Please use at speed 1-5. *The speed may become slower depending on the state of the dough, but this is not a malfunction.		
Whisking Blade		Mixing Blade
Meringue	Fresh Cream Whip	Dumpling Ingredients
Egg white	Fresh cream	Dumplings
3-16 eggs *HP mode Guide of speed: 5	200-1,000cc *HP mode Guide of speed: 3	1,000-4,000g *Please use at speed 3 or less.

*The stainless steel pot cannot be used to knead sticky rice cake.

Tips to Be Successful in Making Bread Dough

(1) Bread dough is sensitive to the temperature

The room temperature and water temperature has an impact on the fermentation and affects the finish to the bread.

[Guide to the ideal water temperature] Summer: 15-20°C / Winter: 30-35°C

(2) Restore ingredients to room temperature

In particular, if you use milk and eggs while they are still cold, the dough temperature will lower and this will have an impact later on the fermentation and maturation.

(3) Accurately weight ingredients

If you make a mistake with the weighing, this will have an effect on the finish – the dough will be too hard or too soft.

(4) Do not dry the bread dough

Avoid drying the kneaded bread dough by maturing it with the pot cover on.

Bread Making Tools

• The tools you need to have at the minimum

- (1) Dough making: Scales and thermometer
- (2) Separating and molding: Bread mat and card

• Other desirable tools

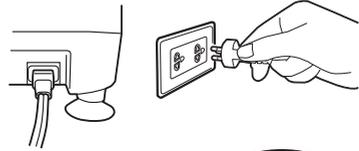
Rolling pin, baking pan, cup knife and brush



Kneader for Bread Preparation

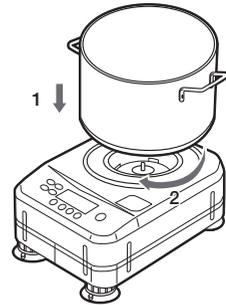
1 Attach the power cord to the body of the kneader and then insert the plug into the outlet

Please use a 220V outlet for the power source. Overloading electrical outlets is dangerous, so please do not do this.



2 Attach the pot to the body of the kneader

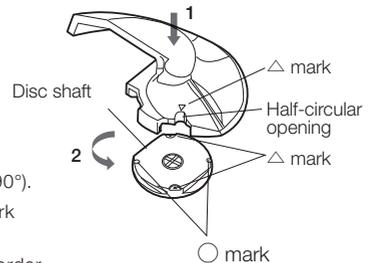
Please insert the bottom of the pot into the pot mounting holes on the body of the kneader and then firmly turn until it is set in place in the "LOCK" direction (see the label affixed to the body of the kneader). (The kneader will not start if the pot is not sufficiently fixed in place.)



3 Attach the blade to the pot

1. Place so that the triangle marks (Δ) at the semicircle opening of the blade and disc shaft point to each other.

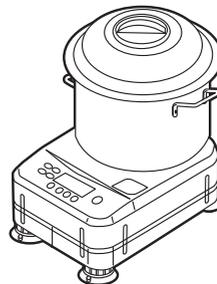
*This procedure is the same for the Whisking Blade and the Mixing Blade



2. Turn the blade counter-clockwise to a right angle (90°).
3. Installation is complete when you see the circle mark (\circ) in the blade's semicircle opening.
4. To remove, follow the same instructions in reverse order. You can remove after turning back at a right angle (90°) until the triangle mark (Δ) is visible again.

4 Attach the pot cover to the pot

Put in the ingredients and then firmly attach the pot cover to the pot.



How to Use

How to Use the Kneader for Bread Dough

1 Place the kneader in a stable location

If you place the kneader in a wobbly or slippery location, the body will move due to the vibrations of the kneading. (If the body of the kneader moves, please place on a commercially available non-slip mat.)



Standby Screen

2 Turn on the power switch

3 Select AUTO/MANU mode

If you press the  button, the kneader will switch between automatic and manual operation. Automatic Mode: If you press the  button, the kneader will not stop until the final process. Manual Mode: The kneader will stop for each process in this mode. If you press the  button, the next process will start.

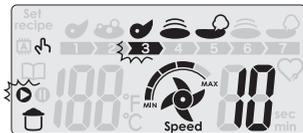
4 Select the recipe and change the contents (the kneader will start as it is if you do not do this)

- (1) Select the recipe number with the  button.
- (2) If you wish to change the contents of the recipe, press the   buttons to enter the recipe setting mode. Select the process with the   buttons and then change the speed or time with the   buttons.



5 Press the button to start

-  will flash.
-  will light up when temporarily stopped.



In Operation Screen

Caution: Please check whether the pot has been firmly fixed in place and the dome lid has been attached.

6 It is possible to change the speed and time during operation

If you press the   buttons during kneading (or mixing), it is possible to change the speed and time.

* Blade does not rotate at speed 0.

7 Press the button to temporarily stop the kneader

8 When there is insufficient kneading or fermentation

If you add time while the kneader is temporarily stopped due to the completion of a process and then press the  button, it is possible to lengthen the completed process. (This is only possible in manual mode.) Furthermore, it is possible to go back to the previous process by temporarily stopping the current process with the  button and then pressing the  button even if the kneader has already moved onto the next process.

9 When you feel there is sufficient kneading or fermentation during operation

If you press the  button and then press the  button while the kneader is temporarily stopped, it is possible to move onto the next process.

Recipe Features

Recipe Number	Features
01 (Kneading only)	Although only process 1, you can freely use by setting the speed to "0" and switching to fermentation mode or setting the time to a few seconds and switching to degassing mode. (It is possible to set, change and save only the speed and time of process 1.)
02 (Straight method)	We recommend this for the short kneading of three processes: process 3 (kneading), process 4 (fermentation) and process 5 (degassing). (It is possible to set, change and save only the speed and time.)
03 (Ohchi method)	We recommend this for those who will fully use all seven processes in the pursuit of deliciousness. (It is possible to set, change and save the speed and time of all the processes.) Please refer to p13 about Ohch method.

Recipe Number		Features																					
C1-C3 (Creative Recipes)		It is possible to make additions and deletions to, as well as set, change and save the speed and time, of all seven processes. *It is only possible to set, change and save the time of processes 2, 4 and 6.																					
F1-F3 (Free Recipes)		It is possible to make additions and deletions to, as well as set, change and save the speed and time, of all seven processes.																					
Japan Kneader Recipes	P1	Campagne	It is not possible to set, change or save the processes, speed or time. (However, it is possible to make changes during operation.)																				
	P2	Plain bread																					
	P3	Butter roll																					
	P4	Focaccia																					
LP	<p>This is the low-speed mode.</p> <p>*The kneader slows down depending on the speed at the time of kneading the bread dough. This is suitable for udon noodles (dough with low water content). (The dough may not become firm depending on the flour and water content.)</p> <table border="1"> <thead> <tr> <th>Process</th> <th>(1) Water Circulation</th> <th>(2) Dough Settlement</th> <th>(3) Kneading</th> <th>(4) Air Release</th> <th>(5) Finish</th> </tr> </thead> <tbody> <tr> <td>Time</td> <td>40sec.</td> <td>5min.</td> <td>10min.</td> <td>4min.</td> <td>5min.</td> </tr> <tr> <td>Speed</td> <td>4</td> <td>1</td> <td>4</td> <td>1</td> <td>4</td> </tr> </tbody> </table> <p>*The times are only a guide, so please make adjustments by looking at the state of the dough.</p>					Process	(1) Water Circulation	(2) Dough Settlement	(3) Kneading	(4) Air Release	(5) Finish	Time	40sec.	5min.	10min.	4min.	5min.	Speed	4	1	4	1	4
Process	(1) Water Circulation	(2) Dough Settlement	(3) Kneading	(4) Air Release	(5) Finish																		
Time	40sec.	5min.	10min.	4min.	5min.																		
Speed	4	1	4	1	4																		
HP	<p>Only use this mode when using whisking blade for meringue or whipped cream and others.</p> <p>*Don't use this mode for kneading dough. This causes malfunction.</p> <p>*Though initial setting is HP Speed: 3/Time: 3 min, adjust by the circumstances.</p> <p>Guide of speed</p> <ul style="list-style-type: none"> • Meringue HP speed: 5 • Whipped cream HP speed: 3 																						
Common to all Recipes		It is only possible to make changes to the speed and time of the current process after starting operations, but it is not possible to save these.																					

Our Backborn for Bread Making

Our products are given authority by new innovative bread making method in Japan.

Origin of Ohchi Method

The Japanese famous scientist Mr.Shuzo Ohchi has invented delicious and easy bread making method based on scientific approach.

He has been dreaming to invent “Easy home made healthy and tasty bread making for every families” long time.

Nowadays his method is realized with our kneading and fermentation machines as key tools.

(cf. Mr.Shuzo Ohchi invented Automatic Safety Control System of famous Japanese Super Express Train “Shinkansen”.)

Seven Advantages by Ohchi method

①Very quick and premium home made bread

One/third required time compared to traditional premium bread making.

Net required time is 30~40min.

You can free during aging dough bread.

②Unique idea for beginner's failure proof

Two steps kneading method to control basic three factors (hydration, aging and fermentation).

③Easy to cleanup

You can free from cleaning flour on kitchen.

④Only three machines for home made

Kneader, Fermenter and Oven.

⑤Only six ingredients for plain bread.

Slightly sweet, smoothly, deep flavor and faintly sweet, certainly that's real taste of fermented flour by only Flour, Yeast, Sugar, Salt, Butter and water.

⑥Higher cost performance than bread shop

Easy to get commercial flour(wheat flour) at shop.

⑦Unique and personal home made bread for your family

That's must be great pleasure to taste unique and personal home made bread.

You can produce personal flavor with feel at ease.

Then you should be praised from family members.

Recipe

Pain de Campagne rolls (Flour: 2kg)



Method

Kneading (20min. in total)

Speed ① 6min.

Speed ③ 6min.

Speed ⑤ 8min.

Kneading temperature: 28°C

First fermenting (35°C): 40min.

Dividing, bench time : 10min.

Second fermenting (38°C): 30 - 40min.

Baking (200°C): 30 - 35min.

Ingredients

Strong bread flour: 1300g (65%)

Whole wheat flour: 600g (30%)

Rye flour: 100g (5%)

Sugar: 60g (3%)

Dry yeast: 36g (1.8%)

Salt: 36g (1.8%)

Water: 1360g (68%)

Point

Divide into 6 pieces, roll up and place each piece in fermenting basket to shape.

Sandwich bread (Flour: 2kg)



Method

Kneading (25 min. in total)

Speed ① 3min.

Speed ③ 3min.

Speed ⑤ 3min.

〈Add butter〉

Speed ③ 4 min.

Speed ⑤ 12 min.

Kneading temperature: 28°C

First fermenting (35°C): 40min.

Dividing, bench time : 10min.

Second fermenting (38°C): 30 - 40min.

Baking (190°C): 30 - 35min.

Ingredients

Strong bread flour: 2000g (100%)

Sugar: 100g (5%)

Dry yeast: 34g (1.7%)

Salt: 30g (1.5%)

Water: 1360g (68%)

Unsalted butter: 120g (6%)

Point

Put in gradually, smearing onto the sides of the pot.

Dough should be divided into portions of about 50 grams each.

Butter-enriched roll

(Flour: 2kg)



Ingredients

Strong bread flour: 2000g (100%)
Sugar: 160g (8%)
Dry yeast: 40g (2%)
Salt: 30g (1.5%)
Skim milk : 80g (4%)
Unsalted butter: 160g (8%)
Eggs: 200g (10%)
Water: 1080g (54%)

Method

Kneading (20min. in total)

Speed ① 3min.

Speed ③ 3min.

Speed ⑤ 3min.

〈Add butter〉

Speed ③ 3min.

Speed ⑤ 8min.

Kneading temperature: 28°C

First fermenting (35°C): 40min.

Dividing, bench time: 10min.

Second fermenting (38°C): 30 - 40min.

Baking (180 - 190°C): 13min.

Point

Add unsalted butter after dough has become somewhat firm. Add unsalted butter, after the dough put in gradually, smearing onto the sides of the pot. Dough should be divided into portions of about 50 grams each.

Focaccia

(Flour: 2kg)



Ingredients

Strong bread flour: 1600g (80%)
Whole wheat flour: 400g (20%)
Sugar: 60g (3%)
Dry yeast: 36g (1.8%)
Salt: 36g (1.8%)
Olive oil: 100g (5%)
Water: 1320g (66%)

Method

Kneading (18min. in total)

Speed ① 6min.

Speed ③ 6min.

Speed ⑤ 6min.

Kneading temperature: 28°C

First fermenting (35°C): 35 - 40min.

Dividing, bench time: 10min.

Second fermenting (38°C): 25 - 30min.

Baking (200°C): 15 - 18min.

Point

Divided into 12 pieces, spread each into round shapes of 20 cm each. Make holes with your finger, spread olive oil, add rock salt, rosemary, olives as topping.

Stuffing for gyôza

(1 to 4 kg)



Ingredients (about 4 kg)

Beef and pork ground meat: 2kg

Cabbage: 1.5kg

Garlic chives: 7 bunches

Leeks: 6

Seasoning (as desired)

- Worcester sauce
- Garlic
- Ginger
- Sake
- Soy sauce
- Sesame oil

Method

- ① Mix ingredients into pot and set blade, install pot onto Kneader.
- ② Add meat, set mixing mode to speed 1 and start.
- ③ As meat whitens, add the remaining ingredients.
- ④ It will be ready when the meat becomes white and ingredients are evenly mixed.



Stuffing for dim sum

(1 to 4 kg)



Ingredients

Pig ground meat: 4kg

Onion: 7

Starch: 117g

Salt: 78g

Oyster source: 48g

Soy sauce: 156g

Sugar: 40g

Sesame oil: 12g

Pepper: 6g

Dried shiitake: 40g

Starch: 1½ tablespoons

Method

- ① Mix ingredients into pot and set blade, install pot onto Kneader
- ② Add meat, set mixing mode to speed 1 and start.
- ③ As meat whitens, add the remaining ingredients.
- ④ It will be ready when the meat becomes white and ingredients are evenly mixed.



Whipping

Whole eggs



Ingredients

Eggs: 6 (346g)
Sugar: 207g (60%)
(maximum capacity: 12 whole eggs)

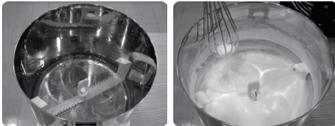
Point

Work quickly following immersion in bain-marie, as cooling will cause insufficient foaming. It may be best to use the pot thermometer as your standard.

Method

- ① Put the appropriate amount of egg into the pot and mix the yolks and the whites with the eggbeater.
- ② Add sugar
- ③ With water-bath temperature of a about 60°C, set bain-marie and heat contents to about skin temperature (35-40°C).
- ④ Set mixing blade in pot.
- ⑤ Set pot on kneader and place lid.
- ⑥ Set HP mode to speed 5 and start.
- ⑦ Continue until reaching a firmness where you can see the letter "8" in the beaten egg (about 10 min.).

Meringue



Ingredients

Egg white: 12 eggs worth, or about 480g
Sugar: 86g (18%)
(maximum capacity: 16 whole eggs)

Point

Adding sugar all at once will ruin the foaming effect. Be sure to add sugar gradually a little at a time. Egg white will foam more effectively if chilled first.

Method

- ① Be sure to wipe off all oil or moisture from the pot.
- ② Set mixing blade into pot.
- ③ Put all egg white into the pot.
- ④ Put pot into the Kneader and place lid.
- ⑤ Set HP mode to speed 5 and start.
- ⑥ Add sugar over 2 to 3 times.
- ⑦ The egg white will be ready when firm enough to form points. (480 grams will take about 4 min.)

Fresh cream



Ingredients

Fresh cream: 600cc
Sugar: 48g (8%)
(maximum capacity: Fresh cream 1000cc)

Point

Fresh cream should be of animal origin consisting of about 35% butterfat. Please make adjustments according to preference or intended use. Please be careful not to use too much as it will leak through gaps in the lid and pot.

Method

- ① Set mixing blade into pot.
- ② Set refrigerant that has been chilled in freezer in pot.
- ③ Add appropriate amount of fresh cream and sugar.
- ④ Set pot onto kneader and place lid.
- ⑤ Set HP mode to speed 3 and start.
- ⑥ Make to preferred firmness (2 to 3 minutes is standard for 600cc)

How to Register Creative Recipes

1 Turn the power switch on

The cumulative use time will be displayed for a few seconds on the screen. After this, the kneader will switch to the standby screen. (The recipe displayed on the standby screen will be "01" at the time of purchase; after use, the last used recipe will be displayed.)

2 Select recipe number

Select the number you wish to register the recipe of any of the recipe numbers C1-C3 or F1-F3 with the  button.



3 Recipe setting

Switch to the recipe setting mode with the   buttons. The recipe currently being set will light up.



4 Register the recipe (Select the process and set the time/speed)

Select the process you wish to register with the   buttons and then set the speed and time with the   buttons.



*Deleting a process:

If you wish to delete a process you have registered, please set the time of the process you wish to delete to 0 seconds.

5 End recipe registration

If you switch to the standby screen with the   buttons, the recipe will be registered.

If you wish to end registration immediately, register the current settings with the  button to end. ("Recipe setting" will switch off.) If you press the  button during registration, the settings you have input will be registered and the registered recipe will be executed.



*Switching between processes:

Switch between the processes as below with the   buttons. Register the recipe with 7→standby screen or 1→standby screen to end the recipe setting.

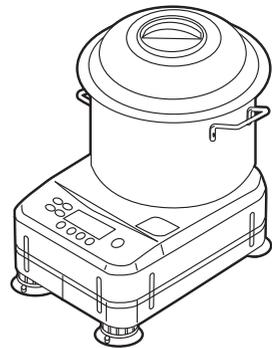


Safety Functions

Pot Detection Function

It is not possible to carry out kneading if the pot is not properly attached to the body of the kneader. When you press the start button, if there is only a beeping sound and the kneader does not startup, there is a possibility the pot has not been properly equipped.

*If there is an abnormality with the pot or pot cover,  mark will display on the LCD screen. The hydration/fermentation process will operate even if the pot is not equipped.



Maintenance

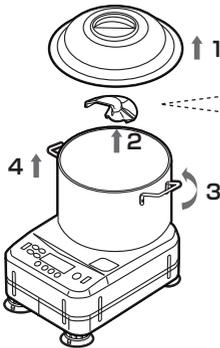
Please carry out maintenance frequently each time you use this product.

Cautions

- Please only ever carry out maintenance after unplugging the plug from the outlet.
- Please do not use benzene, thinner or polish because they will damage the surface of the kneader. In particular, if the blade becomes damaged, it will not be possible to carry out kneading properly and this will interfere with the finish to the bread dough, so please pay attention to this.
- Please do not throw the washed dough leftovers directly into sinks. Flour that has solidified is not very soluble in water, so this may lead to clogging in the pipes.
- After using the kneader, please be sure to detach the blade from the axis of the pot. If you leave it as it is, the dough will harden and it may become difficult to detach the blade.
- Please remove flour that has accumulated in the body-pot installation unit with a brush, dish cloth or cleaner

Detaching

Remove the pot cover, blade and pot in that order.



How to detach the blade

Please vigorously turn the blade in a clockwise direction **while the pot is still attached to the body of the kneader** to detach it.



*If you leave the pot for a long time after use, the flour will harden and it may become difficult to detach the blade. **Please detach the blade from the pot as soon as possible** after use.

Body of the Kneader

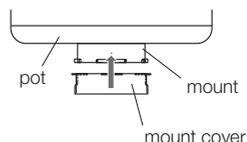
Please lightly wipe away dirt on the surface of the body of the kneader with a soft and dry cloth.

When very dirty, wet a soft cloth with water, wipe the surface after firmly wringing the cloth and then polish with a dry cloth.

Pot, Pot Cover and Blade

How to wash

- Soak neutral dish detergent in sponge or other cleansing cloth and remove stain. And rinse with water or lukewarm water.
- When washing in a dishwasher, please install the mount cover onto the pot mount as shown here.
- When it is difficult to remove stain, it can be disassembled and washed.



- **Please do not use dishwashers to wash disassembled parts.**

How to disassemble

⊙ Pot seal is a consumable item. (One included)

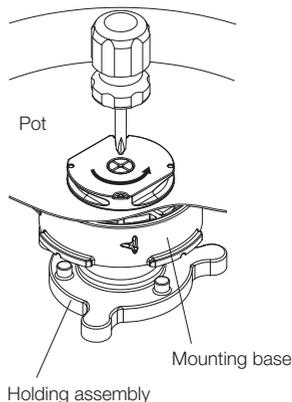
We recommend you to replace the pot seal once every six months if you use it daily. You can also purchase a complete set of parts (from ① to ⑤) as necessary.

After using the pot, it can be disassembled and cleaned by the following method:

disassembly procedures

- Put the holding assembly on a non-slippery place and mount the pot on the holding assembly.**
- Unscrew the fixing screw with a Phillips screwdriver and disassemble it.**

- Remove the dough if it is getting into the groove of the fixing screw before unscrewing it.
- Soak neutral dish detergent in a sponge and so on, and remove the stain. Then rinse with water or lukewarm water.



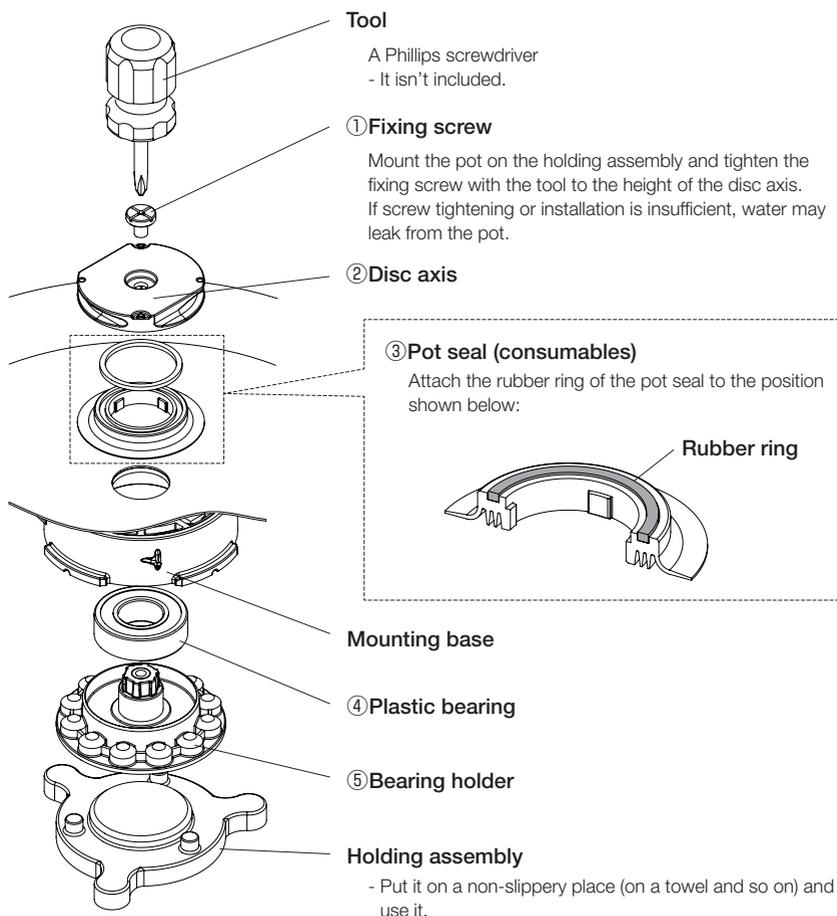
- **Please do not use dishwashers to wash disassembled parts.**

⊙ The pot is not completely waterproof.

If water is left in the pot, water may leak from the pot mounting base.

How to assemble

After cleaning the parts, please dry it completely and assemble it as shown below:



Storage

- Please wipe away dirt and moisture.
- Please thoroughly dry the pot, pot cover and blade.

Troubleshooting

Please check the following before making a repair request.

Problem	Things to Check
The buttons do not work	Is the plug unplugged from the outlet? Is the power switch off? >>> Insert the plug into the outlet and turn on the power switch.
Nothing is displayed on the screen	Is the plug unplugged from the outlet? Is the power switch off? >>> Insert the plug into the outlet and turn on the power switch.
The body of the kneader is hot when touched	Is this directly after use? >>> The body of the kneader becomes warm during and directly after use. However, if there is smoke or an abnormal smell, stop operations immediately, unplug the plug and consult with our Support Desk.
The kneader is not moving on through the processes	Is the kneader in manual mode? >>> If you switch to automatic mode, the kneader will not stop until all the processes are complete.
The kneader is not rotating	Is the pot out of place? >>> Please turn the pot in the "LOCK" direction until it stops at "kneading."
	Has the pot cover been attached? >>> Please attach the pot cover to the pot.
"E1" is displayed on the screen	There is a motor abnormality. >>> If this reappears when you turn the power off and then on again, please make a repair request to our Support Desk.
"E2" is displayed on the screen	There is a pot temperature sensor abnormality. >>> Please make a repair request to our Support Desk.
"E4" is displayed on the screen	There is a button abnormality. >>> Please make a repair request to our Support Desk.
 is displayed on the screen	The cumulative operation time has exceeded 2,000 hours. >>> Please make a maintenance request to our Support Desk.

If the kneader does not improve despite following the above table, please consult with our Support Desk. When making an inquiry, we may ask for the stock number, serial number and the details displayed on the operation unit, so please check these in advance.

Stock number: This is listed on the operation unit and the cover of this User's Manual

Serial number: This is listed on the label on the bottom of the body of the kneader

Operation unit display: When there is a display on the operation unit

Specifications

The main specifications of this product are as below.

Stock Number: PK2025W

Body of the Kneader

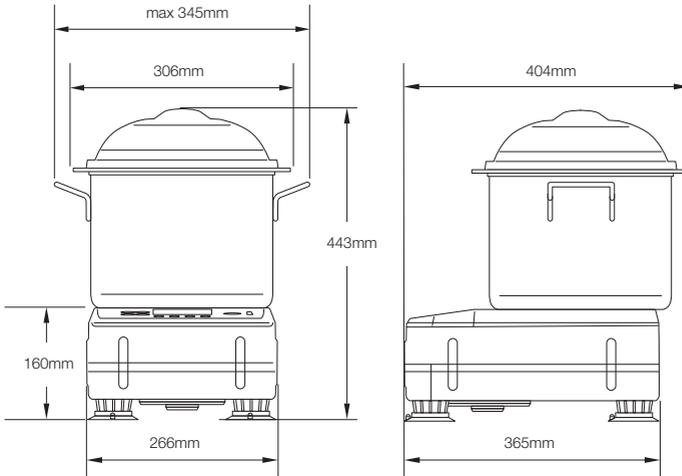
Power supply	AC 220V / 50/60Hz shared
Power consumption	300W
Drive	DC motor
Rotation range (No load)	110 rotations per minute to 260 rotations per minute (five levels) *Excluding LP, HP mode
External dimensions (Width X Depth X Height)	266 X 365 X 160mm
Weight	5.8kg
Cord length	approx. 1.5 m
Country of origin	Japan

Pot (Including the Pot Cover and Blade)

External dimensions (Width X Height)	∅ 306 X 310mm
Weight	2.0kg
Country of origin	Japan

This appliance was designed for use in Japan only where the local voltage supply is AC 220V and should not be used in other countries where the voltage and frequency vary.

External Dimensions Figure



*Please note that the specifications and appearance of this product may change without notice due to improvements.

- The unauthorized reproduction of part or all of the content of this User's Manual is prohibited.
- The content of this User's Manual may change without notice in the future.

 **KNEADER**
Japan Kneader Co., Ltd.

<http://kneader.jp>

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