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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<th>Page</th>
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</thead>
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</table>
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.

<table>
<thead>
<tr>
<th>Marks Used in this User's Manual</th>
</tr>
</thead>
<tbody>
<tr>
<td>• The meaning of the marks (pictures) used in this User's Manual is as below.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>! Warning</td>
<td>Warnings indicate there is a possibility of a serious injury or death in the event of the incorrect usage of this product</td>
</tr>
<tr>
<td>! Caution</td>
<td>Cautions indicate there is a possibility of an injury or physical damage in the event of the incorrect usage of this product</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>! Remove dust from the plug</td>
<td>Using the plug with dust stuck to it may cause electric shocks or fires.</td>
</tr>
<tr>
<td>! Do not forcibly bend or pull out the power cord</td>
<td>If the power cord becomes damaged, it may cause electric shocks or fires.</td>
</tr>
<tr>
<td>! Do not place things on the power cord or step on it</td>
<td>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.</td>
</tr>
<tr>
<td>! Do not insert the plug with wet hands</td>
<td>This may cause electric shocks.</td>
</tr>
<tr>
<td>! Do not damage or process the power cord</td>
<td>If you use a power cord that has been damaged or processed, it may cause electric shocks or fires.</td>
</tr>
</tbody>
</table>

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

Never wash the body of the kneader with water
- If water gets into the body of the kneader, it may cause electric shocks or malfunctions.

Unplug the plug except when in use (including during mounting, detaching and maintenance)
- 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.

Do not touch the blade during rotation
- 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.

Do not disassemble or modify
- 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 consult with our Support Desk for internal inspections, adjustments and repairs other than those described in this User’s Manual.

Use the following outlet for power supply
- PK1012W: 220V; PK1013U: 110～120V
- Failure to do so may cause electric shocks or malfunctions.

Do not overload electrical outlets
- Going over the allowable electric current may cause electric shocks or malfunctions.

### Cautions

Do not use this product in unstable locations or on tables dirty with flour/oil
- 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.

Do not use this product near walls and furniture
- 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.

Do not use this product near fires or spraying water
- If this product gets caught on fire or water gets into its body, it may lead to electric shocks.

Do not let children use this product by themselves; do not use this product within the reach of infants

Do not place anything on top of the pot cover
- 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.

Do not get water on the operation panel
- This may cause a malfunction in the electrical circuits. Please immediately wipe with a dry cloth if the operation panel gets wet.

### Usage Requests

[ ◆ ] Please immediately turn off the power switch, unplug the plug and then consult with our Support Desk in the situations below.
- 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

[ ◆ ] Important information for safety is described on the warning labels attached to this product, so please use while following the points below.
- 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.
- Do not disassemble or modify 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 consult with our Support Desk for internal inspections, adjustments and repairs other than those described in this User’s Manual.
- 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 consult with our Support Desk for internal inspections, adjustments and repairs other than those described in this User’s Manual.

---

PK1012W: 220V; PK1013U: 110～120V
Names and Functions of Parts

Names of the Main Parts

- **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.

- **Domed pot cover**
The small lid in the center can also be opened and closed. (Plastic PP)

- **Pot**
(Stainless steel)

- **Power Switch**
(Plastic POM)

- **Operation unit**

- **Body of the kneader**
(Plastic PC + ABS)

- **Sensor**
It is not possible to carry out kneading if the pot cover is not properly attached to the pot.

- **Kneading Blade**
(Plastic POM)

- **Whisking Blade**
(Plastic POM)

- **Mount cover**

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

- **Holding assembly**
(Plastic POM)

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

**Stock Number:**
PK1012W
PK1013U
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

<table>
<thead>
<tr>
<th>Display</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kneading Process</td>
<td>The kneader will run in automatic operation until all the processes are complete when this is lit up.</td>
</tr>
<tr>
<td>Hydration and Maturation Process</td>
<td>This will flash when the pot or the domed pot cover have not been attached.</td>
</tr>
<tr>
<td>Fermentation and Maturation Process</td>
<td>This will flash while in operation.</td>
</tr>
<tr>
<td>Degassing Process</td>
<td>This will flash while stopped.</td>
</tr>
</tbody>
</table>

## 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.

## 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.
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.

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: 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.
**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

---

**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.

---

**Amounts that can be made at a time**

<table>
<thead>
<tr>
<th>Kneading blade</th>
<th>Whisking Blade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread</td>
<td>Meringue</td>
</tr>
<tr>
<td>Wheat flour</td>
<td>Egg white</td>
</tr>
<tr>
<td>300-1,200g</td>
<td>1-12 eggs</td>
</tr>
<tr>
<td>Udon noodles</td>
<td>Fresh Cream Whip</td>
</tr>
<tr>
<td>Wheat flour</td>
<td>Fresh cream</td>
</tr>
<tr>
<td>300-800g</td>
<td>200-600cc</td>
</tr>
</tbody>
</table>

*The stainless steel pot cannot be used to knead sticky rice cake.
*The speed may become slower depending on the state of the dough, but this is not a malfunction.
1 Attach the power cord to the body of the kneader and then insert the plug into the outlet

Please use an outlet for the power source as below.

PK1012W: 220V
PK1013U: 110/120V

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 (△) at the semicircle opening of the blade and disc shaft point to each other.

2. Turn the blade counter-clockwise to a right angle (90°).
3. Installation is complete when you see the circle mark (○) 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 (△) 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.)

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.

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

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Features</th>
</tr>
</thead>
<tbody>
<tr>
<td>01 (Kneading only)</td>
<td>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.)</td>
</tr>
<tr>
<td>02 (Straight method)</td>
<td>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.)</td>
</tr>
<tr>
<td>03 (Ohchi method)</td>
<td>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.)</td>
</tr>
</tbody>
</table>

The “Ohchi method” is a technique for making bread that has been cultivated for close to 50 years through repeated scientific research into bread making by Shuzo Oochi and his wife Keiko.

(Reference: Wonder Bread Baking Method by Shuzo Oochi)

(1) It is possible to make dough in as little as two hours between housework.
The total actual time of effort required is 30-40 minutes because it is possible to knead the dough in the kneader and then leave it until maturation in the pot.

(2) Improved version of the “straight kneading method”
- No special skills or experience is needed. There is no noise (e.g. from beating the dough).
- The ingredients are divided into two. In the first lot, 100% of water is put in for 40% of the flour and then thoroughly hydrated in the kneader to make good gluten quickly.

(3) Reproduces the basics of bread making
- This is a bread making method with few failures because the three elements of hydration (texture), maturation (taste) and fermentation (inflation) are skillfully controlled.
### Recipe Number

| 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

<table>
<thead>
<tr>
<th>Process</th>
<th>Features</th>
</tr>
</thead>
<tbody>
<tr>
<td>P1</td>
<td>Sandwich bread, whole wheat walnut bread, english muffin, winner roll, tomato basil pan, Edamame cheese bacon bread, Focaccia, pizza, bacon epi, Pain de Campagne rolls</td>
</tr>
<tr>
<td>P2</td>
<td>Anpan, raisin bread, cinnamon roll, melon bread, Butter Roll</td>
</tr>
<tr>
<td>P3</td>
<td>Oochi method (bread, whole grain bread)</td>
</tr>
<tr>
<td>P4</td>
<td>Soft baguette</td>
</tr>
</tbody>
</table>

It is not possible to set, change or save the processes, speed or time.  
(However, it is possible to make changes during operation.)

#### LP

This is the low-speed mode.

*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.)

<table>
<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>9min.</td>
<td>18min.</td>
<td>4min.</td>
<td>8min.</td>
</tr>
<tr>
<td>Speed</td>
<td>5</td>
<td>1</td>
<td>4</td>
<td>1</td>
<td>4</td>
</tr>
</tbody>
</table>

* The times are only a guide, so please make adjustments by looking at the state of the dough.

#### 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.
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 standby screen or standby screen to end the recipe setting.

![Standby screen]

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.
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 ③) as necessary.

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

disassembly procedures

a. Put the holding assembly on a non-slippery place and mount the pot on the holding assembly.
b. 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:

1. **Fixing screw**
   - Mount the pot on the holding assembly and tighten the fixing screw with the tool to the height of the disc axis. If screw tightening or installation is insufficient, water may leak from the pot.

2. **Disc axis**

3. **Pot seal (consumables)**
   - Attach the rubber ring of the pot seal to the position shown below:

   ![Rubber ring]

4. **Plastic bearing**

5. **Bearing holder**

6. **Mounting base**

7. **Holding assembly**
   - Put it on a non-slippery place (on a towel and so on) and use it.

---

Storage

- Please wipe away dirt and moisture.
- Please thoroughly dry the pot, pot cover and blade.
Please check the following before making a repair request.

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

Troubleshooting
After-sales Service

Please inquire at shop where purchased for consultations about repairs, handling and the purchase of parts, etc.

Date of purchase

<table>
<thead>
<tr>
<th>month</th>
<th>day</th>
<th>year</th>
</tr>
</thead>
<tbody>
<tr>
<td>/</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

Serial number

SER#

MEMO
The main specifications of this product are as below.

**Body of the Kneader**

<table>
<thead>
<tr>
<th>Specifications</th>
<th>PK1012W</th>
<th>PK1013U</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stock Number</td>
<td>PK1012W</td>
<td>PK1013U</td>
</tr>
<tr>
<td>Power supply</td>
<td>220V 50/60Hz</td>
<td>110-120V 50/60Hz</td>
</tr>
<tr>
<td>Power consumption</td>
<td>120W</td>
<td></td>
</tr>
<tr>
<td>Drive</td>
<td>DC motor</td>
<td></td>
</tr>
<tr>
<td>Rotation range (No load)</td>
<td>120 rotations per minute to 340 rotations per minute (five levels)</td>
<td>*Excluding LP mode</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>External dimensions (Width X Depth X Height)</td>
<td>242 X 335 X 150mm</td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>4.0kg</td>
<td></td>
</tr>
<tr>
<td>Cord length</td>
<td>2.0m</td>
<td></td>
</tr>
<tr>
<td>Country of origin</td>
<td>Japan</td>
<td></td>
</tr>
</tbody>
</table>

**Pot (Including the Pot Cover and Blade)**

<table>
<thead>
<tr>
<th>Specifications</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>External dimensions (Width X Height)</td>
<td>Ø 274 X 310mm</td>
</tr>
<tr>
<td>Weight</td>
<td>1.2kg</td>
</tr>
<tr>
<td>Country of origin</td>
<td>Japan</td>
</tr>
</tbody>
</table>

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.*
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• The content of this User's Manual may change without notice in the future.