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Zojirushi BB-CEC20

Zojirushi Home Bakery Supreme Breadmaker BB-CEC20 Instruction Manual

Model: BB-CEC20

1. Introduction

Thank you for purchasing the Zojirushi Home Bakery Supreme Breadmaker BB-CEC20. This manual provides essential information for the safe and efficient operation of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

2. Important Safety Information

To prevent personal injury or property damage, always follow basic safety precautions when using electrical appliances.

- **Electrical Safety:** Ensure the breadmaker is connected to a grounded outlet with the correct voltage. Do not immerse the cord, plug, or appliance in water or other liquids. Unplug when not in use and before cleaning.
- **Hot Surfaces:** The breadmaker's exterior, interior, and baking pan become very hot during operation and after baking. Always use oven mitts when handling the baking pan or removing bread. Avoid touching hot surfaces directly.
- **Supervision:** Close supervision is necessary when the appliance is used by or near children.
- **Ventilation:** Ensure adequate space around the breadmaker for proper ventilation during operation. Do not cover ventilation openings.
- **Damage:** Do not operate the appliance with a damaged cord or plug, or if it has malfunctioned or been damaged in any manner. Contact customer service for assistance.

3. Product Overview and Components

The Zojirushi Home Bakery Supreme BB-CEC20 is designed to bake a variety of breads, cakes, and even prepare jam, dough, and sourdough starter. It produces traditional-shaped 2-pound loaves.



Figure 3.1: Zojirushi Home Bakery Supreme Breadmaker BB-CEC20. This image shows the overall design of the breadmaker, featuring its black and silver exterior with the control panel on the right side.

Key Features:

- **Versatile Settings:** Includes programs for Basic, Quick, Wheat, Dough, Jam, Cake, Sourdough Starter, and three customizable Homemade settings.
- **Rectangular Loaf Pan:** Bakes a traditional 2-pound rectangular loaf, ideal for slicing.
- **Dual Kneading Blades:** Ensures thorough mixing and kneading for consistent results.
- **Crust Control:** Allows selection of light, medium, or dark crust.
- **13-Hour Delay Timer:** For convenient overnight baking.
- **User-Friendly LCD Control Panel:** Easy to read and operate.
- **Non-Stick Coating:** Facilitates easy bread removal and cleaning.

Components:

1. Main Unit Housing
2. Lid with Viewing Window
3. Control Panel with LCD Display
4. Removable Baking Pan
5. Dual Kneading Blades
6. Measuring Cup and Spoon (typically included)



Figure 3.2: Interior view of the baking pan, showing the two kneading blades at the bottom. These blades are crucial for thorough dough mixing.



Figure 3.3: Close-up of the control panel, displaying the LCD screen, course selection buttons, crust control, timer, and start/reset buttons. The model number BB-CEC20 is visible.

4. Setup and First Use

1. **Unpacking:** Carefully remove the breadmaker and all accessories from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Wash the baking pan and kneading blades with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the breadmaker on a stable, flat, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.
4. **Install Baking Pan:** Insert the clean, dry baking pan into the breadmaker, ensuring it is securely seated. Attach the kneading blades onto the shafts inside the pan.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

5. Operation Guide

Follow these steps for successful bread baking. Always refer to the recipe book for specific ingredient quantities and order.

5.1 Basic Baking Steps

1. **Add Ingredients:** Place ingredients into the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last and separate from liquids/salt). Ensure accurate measurements.
2. **Select Course:** Press the "SELECT COURSE" button to choose your desired program (e.g., BASIC, WHEAT, DOUGH). The selected course will be displayed on the LCD.
3. **Select Crust Control:** Press the "CRUST CONTROL" button to choose your preferred crust shade (LIGHT, MEDIUM, DARK).
4. **Set Delay Timer (Optional):** If you wish to delay the start of baking, press the "TIMER" button to adjust the delay time. The display shows the total time until the bread is ready.
5. **Start Baking:** Press the "START/RESET" button to begin the selected program. The breadmaker will start kneading.
6. **Monitor Progress:** You can observe the kneading and rising process through the viewing window. The machine will beep at certain stages, such as when to add additional ingredients (e.g., nuts, fruits).
7. **End of Cycle:** Once the baking cycle is complete, the breadmaker will beep and switch to a "Keep Warm" function (if available for the selected course).
8. **Remove Bread:** Unplug the breadmaker. Using oven mitts, carefully remove the baking pan. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading blades from the loaf if they remain embedded.
9. **Cooling:** Allow the bread to cool completely on a wire rack before slicing for best texture.

5.2 Program Settings

- **BASIC:** For white and mixed flour breads.
- **QUICK:** For faster baking of certain bread types. Note that quick bake settings may result in a different texture.
- **WHEAT:** Optimized for whole wheat and other whole grain breads.
- **DOUGH:** Prepares dough for pizzas, rolls, or pastries to be baked in a conventional oven.
- **JAM:** For making homemade jams.
- **CAKE:** For baking cakes.
- **SOURDOUGH STARTER:** For preparing sourdough starter.
- **HOMEMADE (1, 2, 3):** Three customizable settings allowing users to program their own knead, rise, and bake times.



Figure 5.1: The Zojirushi breadmaker surrounded by a variety of baked goods, including different types of bread, croissants, and pizza, demonstrating its versatility.

6. Maintenance and Cleaning

Proper maintenance ensures the longevity and performance of your breadmaker.

- **Always Unplug:** Before cleaning, ensure the breadmaker is unplugged and completely cooled.
- **Baking Pan and Kneading Blades:** These components are **Hand Wash Only**. Wash with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely before reassembly or storage. Soaking the pan for about 30 minutes in warm water can help loosen any stuck-on dough or residue, making it easier to remove the kneading blades.
- **Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Remove any crumbs or flour residue.
- **Storage:** Store the breadmaker in a clean, dry place when not in use.

7. Troubleshooting Guide

If you encounter issues with your breadmaker, consult this guide before contacting customer service.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Expired or inactive yeast, incorrect ingredient measurements (especially water or flour), incorrect ingredient order, too much salt or sugar.	Ensure yeast is fresh and active. Measure ingredients precisely using standard measuring cups/spoons. Add ingredients in the order specified by the recipe. Reduce or increase liquids slightly if dough consistency is off.
Bread is too dense or heavy.	Too much flour, not enough liquid, insufficient kneading, old yeast, whole wheat flour used on a basic setting.	Adjust flour/liquid ratio. Ensure proper kneading by checking dough consistency during the first knead cycle. Use the WHEAT course for whole grain breads.
Crust is too light or too dark.	Incorrect crust control setting.	Adjust the "CRUST CONTROL" setting to your preference (LIGHT, MEDIUM, DARK).
Kneading blades stick in the bread.	Normal occurrence, especially with certain dough consistencies.	Carefully remove the blades from the cooled loaf using a non-metallic utensil. Soaking the pan after use helps prevent residue buildup around the blade shafts.
Machine is unusually noisy during operation.	Baking pan not seated correctly, foreign object in the baking chamber, worn kneading blade shafts.	Ensure the baking pan is securely locked in place. Check for any obstructions. If noise persists and is excessive, contact customer support.

8. Specifications

Model: BB-CEC20

Brand: Zojirushi

Color: Black

Product Dimensions (D x W x H): 8.5" x 16.87" x 12.25"

Wattage: 700 watts

Number of Programs: 10 (including 3 Homemade)

Item Weight: 19.5 pounds

Product Care: Hand Wash Only (Baking Pan & Blades)

UPC: 722651276084, 083883800752, 667562990257, 721272065671, 737989656026



Figure 8.1: Diagram illustrating the dimensions of the Zojirushi Home Bakery Supreme Breadmaker BB-CEC20, showing its length, width, and height.

9. Warranty and Customer Support

For warranty information, please refer to the separate warranty card included with your product or visit the official Zojirushi website. If you require further assistance, have questions about operation, or need to order replacement parts, please contact Zojirushi customer support.

Zojirushi Customer Support: Refer to your product packaging or the official Zojirushi website for the most current contact information.

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