Hitachi HB-B201

Hitachi HB-B201 Plus Automatic Home Bakery Instruction Manual

Model: HB-B201

1. Important Safety Instructions

Please read all instructions carefully before using your Hitachi HB-B201 Plus Automatic Home Bakery. Retain this manual for future reference.

- **Electrical Safety:** Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use. Do not immerse the cord, plug, or the appliance itself in water or other liquids.
- **Hot Surfaces:** The bread machine's exterior, baking pan, and viewing window become very hot during operation. Always use oven mitts or heat-resistant gloves when handling hot parts.
- **Moving Parts:** This appliance contains moving parts during operation. As indicated by the caution label on the unit, **"Moving parts inside. Keep hands out of container."** Ensure hands, hair, and clothing are kept clear of the mixing blade during operation.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Ventilation:** Ensure adequate ventilation around the bread machine during use. Do not cover the ventilation slots.
- **Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

2. Product Overview

The Hitachi HB-B201 Plus is an automatic home bakery designed to simplify the bread-making process. It features a user-friendly control panel and various settings for different bread types and other recipes.




CAUTION • Hot surface.
• Moving parts inside.
Keep hands out of container.
CYCLE
MENU
KNEAD
FIRST RISE
SECOND RISE
BAKE
BREAD
BREAD RAPID
MIX BREAD
RICE
JAM
HOUR
MINUTE
BREAD COLOR
LOCK
TIMER
HITACHI
HB-B201
AUTOMATIC HOME BAKERY PLUS
START
STOP

Image 1: Front view of the Hitachi HB-B201 Plus Automatic Home Bakery. The machine is white with a dark grey control panel featuring an LCD screen and various buttons. A clear viewing window is visible on the top lid, and a red 'CAUTION' sticker is present below it.

2.1. Control Panel Features

Familiarize yourself with the control panel to effectively operate your bread machine:

- **CYCLE Button:** Used to select the main program cycle (e.g., Bread, Rapid Bread, Rice, Jam).
- **MENU Button:** Allows selection of specific menu options within a cycle or to adjust settings.
- **BREAD COLOR Button:** Adjusts the crust darkness (light, medium, or dark).
- **LOCK Button:** Locks the control panel to prevent accidental changes during operation.
- **TIMER Buttons (Up/Down Arrows):** Used to set the delay timer for delayed baking.
- **START Button:** Initiates the selected program.
- **STOP Button:** Halts the current program or cancels a setting.

2.2. Display Indicators

The LCD screen displays various indicators to show the current status and selected options:

- **KNEAD:** Indicates the kneading phase of the program.
- **FIRST RISE:** Indicates the first rising phase.
- **SECOND RISE:** Indicates the second rising phase.
- **BAKE:** Indicates the baking phase.
- **BREAD:** Program for standard bread.
- **BREAD MIX:** Program for bread mixes.
- **RAPID BREAD:** Program for quicker bread baking.
- **RICE:** Program for rice-based recipes.
- **JAM:** Program for making jam.
- **HOUR/MINUTE:** Displays remaining time or delay timer setting.

3. Initial Setup

1. **Unpacking:** Carefully remove the bread machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the baking pan and kneading blade with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the machine with a damp cloth.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate space around the unit for ventilation.
4. **First Use (Burn-off):** It is recommended to run the 'Bake' cycle empty for about 10 minutes on first use to burn off any manufacturing residues. This may produce a slight odor, which is normal. Ensure the area is well-ventilated.

4. Operating Instructions

4.1. Basic Bread Making

1. **Insert Baking Pan:** Place the baking pan into the bread machine, ensuring it clicks securely into place. Attach the kneading blade to the shaft inside the pan.
2. **Add Ingredients:** Add ingredients to the baking pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last).
3. **Close Lid:** Close the lid securely.
4. **Select Program:** Press the **CYCLE** button to choose your desired program (e.g., BREAD, RAPID BREAD). The selected program will be displayed on the LCD screen.
5. **Adjust Settings (Optional):**
    - Press **BREAD COLOR** to select light, medium, or dark crust.
    - Use the **TIMER** arrows to set a delayed start time if desired.
6. **Start Baking:** Press the **START** button. The machine will begin the program, and the display will show the remaining time.
7. **Completion:** Once the program is complete, the machine will typically beep. Unplug the machine and carefully remove the baking pan using oven mitts.
8. **Cooling:** Invert the pan to remove the bread onto a wire rack to cool completely before slicing. Remove the kneading blade from the bread if it remained inside.

4.2. Using the Delay Timer

The delay timer allows you to set the machine to finish baking at a later time, up to 13 hours in advance.

1. Add ingredients and select your desired program as described above.
2. Press the **TIMER** up or down arrows to set the desired delay time. The display will show the total time until completion (including baking time).
3. Press **START**. The timer will begin counting down, and the machine will start the program automatically when the delay time expires.

5. Care and Maintenance

Proper care ensures the longevity and optimal performance of your bread machine.

- **Unplug Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Baking Pan and Kneading Blade:** Wash these parts with warm, soapy water. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating. Rinse and dry thoroughly.
- **Exterior:** As per product specifications, **"Wipe with Dry Cloth"**. For stubborn stains, a slightly damp cloth can be used, followed by a dry cloth. Do not immerse the main unit in water.
- **Interior:** Wipe the interior of the baking chamber with a damp cloth to remove any crumbs or residue.
- **Storage:** Store the bread machine in a clean, dry place when not in use. Ensure the lid is closed.

6. Troubleshooting Guide

If you encounter issues with your bread machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt/sugar, wrong flour type.	Check yeast expiry, use lukewarm water (not hot/cold), measure ingredients accurately, use bread flour.
Machine does not start	Not plugged in, lid not closed, program not selected, START button not pressed.	Ensure power connection, close lid firmly, select a program, press START.
Loud noise during kneading	Baking pan not seated correctly, uneven surface.	Ensure baking pan is securely locked in place. Place machine on a stable, flat surface.
Bread sticks to pan	Damaged non-stick coating, not enough oil/grease.	Ensure pan is not scratched. Lightly grease pan if necessary (check recipe).

7. Technical Specifications

- **Model Number:** HB-B201
- **Brand:** Hitachi
- **Color:** White
- **Primary Material:** Stainless Steel
- **Item Weight:** 7 kg 480 g
- **Shipping Weight:** 7.48 Kilograms
- **Item Dimensions (LxWxH):** 34.8 x 25.7 x 43.4 Centimeters
- **Product Care Instructions:** Wipe with Dry Cloth

8. Warranty and Customer Support

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Hitachi website. Keep your purchase receipt as proof of purchase for warranty claims.

If you require technical assistance or have questions not covered in this manual, please contact Hitachi customer service.

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