

## Zojirushi Home Bakery Breadmakers Comparison Chart

Zojirushi Home Bakery Breadmakers knead, proof and bake your bread automatically. All you do is measure the ingredients and press start.

Loaf Size / Capacity		2-lb. Loaf		1-lb. Loaf
Product Image				
<b>Model No.</b>		<b>BB-PAC20</b>	<b>BB-CEC20</b>	<b>BB-HAC10</b>
Color		Black	White, Black	Premium White
Dimensions (W x D x H)		18 x 10 1/2 x 12 7/8	17 x 8 1/2 x 12 1/4	8 1/2 x 11 1/4 x 12 1/4
Electrical Rating		120 volts / 700 watts	120 volts / 700 watts	120 volts / 450 watts
Features	Clock	●		
	Delay Timer	13-hours	13-hours	13-hours
	Viewing Window	●	●	●
	LCD Control Panel	●	●	●
	Crust Control	Light, Medium, Dark	Light, Medium, Dark	Regular, Light
	Lid Heater	●		
	Carrying Handle			●
	Cord Storage			●
	Automatic Pause	●		
	Removable Lid			●
Baking Pan	Loaf Shape	Horizontal	Horizontal	Vertical
	Nonstick Coated	●	●	●
	Handle(s)	●		●
	Number of Kneading Blades	2	2	1
Menu Settings	White Bread-Regular	●	●	●
	White Bread-Soft			●
	White Bread-Firm			●
	Wheat Bread	●	●	(Wheat bread baked with the Firm menu setting)
	Gluten Free Bread	●		
	Dough	●	●	●
	Jam	●	●	●
	Cake	●	●	●
	French Bread			●
	Cookie/Pasta Dough			●
	Sourdough Starter	●	●	
	Home Made	●	●	
	Quick Baking	●	●	●
Accessories		Measuring Cup, Measuring Spoon, Recipe Booklet and Instructional DVD		

## About the Features:

**Delay Timer:** Set up the breadmaker in advance to complete baking 13 hours later. Now you can wake up or come home to the smell of freshly baked bread.

**Viewing Window:** Watch the kneading and baking process through the viewing window on the lid.

**Automatic Pause:** Automatically pauses the kneading blades when the lid is opened during kneading.

## About the Menu Settings:

### Basic Bread:

Bakes basic breads using rapid rise yeast. Add beeps allow you to add ingredients such as raisins and chocolate chips.

### Wheat:

Extended kneading time helps knead heavier flour such as whole wheat and rye flour thoroughly.

### Dough:

Prepares dough for you to shape and bake in the oven. Enjoy fun recipes such as pizza, pretzels and cinnamon rolls.

### Cake:

No need to get out the whisk or mixers; the Home Bakery will mix the ingredients AND automatically bake the cake for you.

### Cookie/Pasta Dough:

Why get the stand mixer out when the Home Bakery can do it for you? All you do is roll out the dough, cut and enjoy.

### Sourdough Starter:

Makes a sourdough starter in a little over 2 hours. Want to make sourdough bread using your home made sourdough starter? The Home Bakery can do that too!

## The Story About Zojirushi:

Zojirushi (pronounced 'zoh-jee-ROO-shee') began in Japan in 1918 as a manufacturer of hand-blown vacuum bottles. Today, Zojirushi's product line extends to high-end small appliances such as rice cookers, breadmakers and coffee makers, high quality vacuum insulated products like vacuum bottles, lunch jars and carafes, and commercial restaurant and coffee equipment. The name Zojirushi means "Elephant brand" in Japanese.

**Crust Control:** Select the desired crust color from light, medium or dark. (Crust Control only available on certain menu settings.)

**Lid Heater:** Secondary heater on the lid promotes even baking on the top of the bread.

**Kneading Blades:** The kneading blades mix and knead the dough, and punch the dough down during proofing.

### Soft or Firm Bread:

Use these menu settings for a softer or firmer bread texture.

### Gluten Free:

Gluten Free bread has never tasted better. The proofing time is shortened to accommodate gluten free flours such as brown rice flour and corn starch.

### Jam:

Don't sweat over the stove stirring the pot; the Home Bakery will do it for you automatically. Enjoy preservative and additive free jam all year round.

### French Bread:

Bakes a crusty French bread.

### Quick:

For baking basic and wheat breads and preparing dough more quickly using rapid rise yeast.

### Home Made:

The Home Made cycle allows you to program the knead, rise and bake times to create your own menu setting. It even lets the Home Bakery work like an oven and bake meatloaf in it!

