





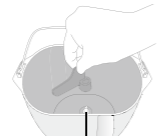
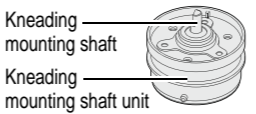
# Troubleshooting

Before calling for service, please check through this section.

Problem	Cause and Action
During or after cooking	
My bread does not rise well. The top of my bread is uneven.	<ul style="list-style-type: none"> <li>Your flour gluten quality is poor, or you have not used strong bread flour. (Gluten quality can vary depending on temperature, humidity, how the flour is stored, and the season of harvest.) → Try another type, brand or another batch of flour.</li> <li>The dough becomes too firm as you haven't used enough liquid. → Strong bread flour with higher protein content absorbs more water than others, try adding an extra 10–20 mL.</li> <li>You are not using the right type of dry yeast. → Use a dry yeast from a sachet, which has <b>instant dry yeast</b> written on it. This type does not require pre-fermentation.</li> <li>You are not using enough dry yeast, or your dry yeast is old. → Use the <b>measuring spoon</b> provided. Check the dry yeast's expiry date. (Keep dry yeast in refrigerator)</li> <li>The dry yeast has pressed liquid before kneading. → Check that you have put the ingredients in the correct order according to the recipe. (P. GB11)</li> <li>You have used too much salt, or not enough sugar. → Check the recipe and measure out the correct amounts using the <b>measuring spoon</b> provided. → Check that salt and sugar are not included in other ingredients.</li> </ul>
My bread has not risen at all. My bread is pale and sticky.	<ul style="list-style-type: none"> <li>You did not use dry yeast. → Place the correct amount of dry yeast into the bread pan.</li> <li>You are not using enough dry yeast, or your dry yeast is old. → Use the <b>measuring spoon</b> provided. Check the dry yeast's expiry date. (Keep dry yeast in refrigerator)</li> <li>There has been a power failure, or the machine has been stopped during breadmaking. * The machine switches off if it is stopped for more than 10 minutes. → Remove the bread from the bread pan and start again with new ingredients.</li> </ul>
My bread is sticky and slices unevenly.	<ul style="list-style-type: none"> <li>It was too hot when you sliced it. → Allow your bread to cool on rack before slicing to release the steam.</li> </ul>
My bread has risen too much.	<ul style="list-style-type: none"> <li>You have used too much dry yeast/water. → Check the recipe and measure out the correct amount using the <b>measuring spoon</b> (dry yeast)/<b>measuring cup</b> (water) provided. → Check that excess water amount is not included in other ingredients.</li> <li>You have used too much flour. → Carefully weigh the flour using scales.</li> </ul>
My bread is full of air holes.	<ul style="list-style-type: none"> <li>You have used too much dry yeast. → Check the recipe and measure out the correct amount using the <b>measuring spoon</b> provided.</li> </ul> <p><b>[Soft Bread]</b></p> <ul style="list-style-type: none"> <li>You have used too much liquid. → Some types of flour absorb more water than others, try using 10–20 mL less water.</li> </ul>
My bread seems to have collapsed after rising.	<ul style="list-style-type: none"> <li>The quality of your flour isn't very good. → Try using a different brand of flour.</li> </ul> <p><b>[Soft Bread]</b></p> <ul style="list-style-type: none"> <li>You have used too much liquid. → Try using 10–20 mL less water.</li> </ul>
The crust creases and goes soft on cooling.	<p><b>[Soft Bread]</b></p> <ul style="list-style-type: none"> <li>The steam remaining in the bread after baking can pass into the crust and soften it slightly. → To reduce the amount of steam, try using 10–20 mL less water.</li> </ul>
The sides of my bread have collapsed and the bottom is damp.	<ul style="list-style-type: none"> <li>You have left the bread in the bread pan for too long after baking. → Remove the bread promptly after baking.</li> <li>There has been a power failure, or the machine has been stopped during breadmaking. * The machine switches off if it is stopped for more than 10 minutes.</li> </ul>
How can I keep my crust crispy?	<ul style="list-style-type: none"> <li>To make your bread more crispy, you could bake it in the oven at 200 °C/392 °F or gas mark 6 for an extra 5 minutes–10 minutes.</li> </ul>
There is excess oil on the bottom of brioche. The crust is oily. My bread has big holes.	<ul style="list-style-type: none"> <li>Did you add butter within 5 minutes of the beep? → Do not put butter when display show remaining time until ready. (Step 8 of P. GB14) Butter flavour might be weak, but it can bake.</li> </ul>

Problem	Cause and Action
During or after cooking	
My brioche did not turn out well when using bread mix.	<ul style="list-style-type: none"> <li>Try following things: → It might be baked better if dry yeast is decreased a little when using menu 12. (If adding dry yeast separately) → Follow the recipe on the bread mix, but the bread mix should be between 350–500 g. → Place the dry yeast first, follow by dry ingredients, butter, then water into the bread pan. For additional ingredients, add them later. (P. GB14) → The completion is different according to recipe on the bread mix.</li> </ul>
Why has my bread not mixed properly?	<ul style="list-style-type: none"> <li>You haven't put the kneading blade in the bread pan. → Make sure the kneading blade is in the bread pan before you put in the ingredients.</li> <li>There has been a power failure, or the machine has been stopped during breadmaking. → The machine switches off if it is stopped for more than 10 minutes. You might be able to start the bread again, though this might give poor results if kneading had already begun.</li> </ul>
Additional ingredients are not mixed properly.	<ul style="list-style-type: none"> <li>Did you add additional ingredients into the bread pan while  is flashing? → Additional ingredients must be put into the bread pan during  is flashing on the display.</li> </ul>
Additional ingredients are not mixed properly in Brioche.	<ul style="list-style-type: none"> <li>Did you add additional ingredients within 5 minutes of the beep? → Additional ingredients must be added while  is flashing in the display.</li> <li>Some of the bread mix dough is harder to mixed additional ingredients in or to flick out some of them. → Decrease the additional ingredients into half.</li> </ul>
My bread has not been baked.	<ul style="list-style-type: none"> <li>The dough menu was selected. → The dough menu does not include a baking process.</li> <li>There has been a power failure, or the machine has been stopped during breadmaking. → The machine switches off if it is stopped for more than 10 minutes. You can try baking the dough in your oven if it has risen and proved.</li> <li>There is not enough water and the motor protection device has been activated. This only happens when the machine is overloaded and excessive force is applied to the motor. → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the <b>measuring cup</b> provided.</li> <li>You have forgotten to attach the kneading blade. → Make sure you attach the kneading blade first. (P. GB11)</li> <li>The kneading mounting shaft in the bread pan is stiff and does not rotate. → If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit. (Consult the place of purchase or Panasonic service centre.)</li> </ul>
There is excess flour around the bottom and sides of my bread.	<ul style="list-style-type: none"> <li>You have used too much flour, or you are not using enough liquid. → Check the recipe and measure out the correct amount using scales for the flour or the <b>measuring cup</b> provided for liquids.</li> </ul>
The bread does not come out.	<ul style="list-style-type: none"> <li>If bread sticks to bread pan and is difficult to be taken out, leave the bread pan for 5 minutes–10 minutes to cool. Turn the bread pan upside down using oven gloves (see P. GB12). Tap holding both hands onto a clear cooking surface covered with kitchen towel until the bread comes out.</li> </ul>
The kneading blade stays in the bread when I remove it from the bread pan.	<ul style="list-style-type: none"> <li>The dough is a little stiff. → Allow the bread to cool completely before removing the kneading blade carefully. Some types of flour absorb more water than others, so try adding an extra 10–20 mL of water next time.</li> <li>Crust has built up underneath the kneading blade. → Wash the kneading blade and kneading mounting shaft after each use.</li> </ul>
The jam has boiled over.	<ul style="list-style-type: none"> <li>Too much fruit or sugar has been used. → Only use the amounts of fruit and sugar specified in the recipes on P. GB16.</li> </ul>
Jam is too runny and not firmly set.	<ul style="list-style-type: none"> <li>The fruit was under or over ripe.</li> <li>Sugar was decreased too much.</li> <li>Cooking time was insufficient.</li> <li>Fruit with a low pectin content was used. → Leave the jam to cool completely. The jam will continue to set as it cools. → Use the runny jam as a sauce for desserts.</li> </ul>

# Troubleshooting

Problem	Cause and Action
<b>During or after cooking</b>	
When cooking jam, it has scorched or the kneading blade fixes and it doesn't come off.	<ul style="list-style-type: none"> <li>The amount of the fruit is too little, or the amount of sugar is too much.                             <ul style="list-style-type: none"> <li>→ Place the bread pan in the sink and half fill the bread pan with warm water. Leave the bread pan to soak until the cooked on mixture or kneading blade loosens. After scorching is relieved, wash it with a soft sponge etc.</li> </ul> </li> </ul>
Can frozen fruits be used?	<ul style="list-style-type: none"> <li>It can be used for only jam.</li> </ul>
What kinds of sugar can we use on jam?	<ul style="list-style-type: none"> <li>White caster and granulated can be used. Do not use brown sugar, diet sugar, and low calorie sugar or artificial sweetener.</li> </ul>
When making jam, can we use fruits are pickled in alcohol?	<ul style="list-style-type: none"> <li>Do not use them. The quality is not satisfactory.</li> </ul>
<b>Puzzle</b>	
The kneading blade rattles.	<ul style="list-style-type: none"> <li>This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault.)</li> </ul>
I can smell burning while the bread is baking. Smoke is coming out of the steam vent.	<ul style="list-style-type: none"> <li>Unpleasant odours may be emitted during the initial use, it will not emit again under normal operation.</li> <li>Ingredients may have been spilt on the heating element.                             <ul style="list-style-type: none"> <li>→ Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the heating element gently after baking once the machine has cooled down.</li> <li>→ Remove the bread pan from the main unit to place ingredients.</li> </ul> </li> </ul>
Dough leaks out from bottom of the bread pan.	<ul style="list-style-type: none"> <li>A small amount of dough will escape through the ventilation holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly.                             <ul style="list-style-type: none"> <li>→ If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit. (Consult the place of purchase or Panasonic service centre.)</li> </ul> </li> </ul> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>Ventilation holes (4 in total)</p> </div> <div style="text-align: center;">  <p>Kneading mounting shaft</p> </div> <div style="text-align: center;">  <p>Kneading mounting shaft unit Part no. ADA29E1651</p> </div> </div>
<b>Display exception</b>	
⚡ appears on the display.	<ul style="list-style-type: none"> <li>There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply.                             <ul style="list-style-type: none"> <li>→ The operation will not be affected if the problem with the power supply is only momentary. The machine will operate again if its power is restored within 10 minutes, but the end result may be affected.</li> </ul> </li> </ul>
1 appears on the display and operation has been stopped.	<ul style="list-style-type: none"> <li>When the power supply to machine is interrupted for a certain time, the display shows 1 after recovered. (It is standby mode and machine could not continue the program.)                             <ul style="list-style-type: none"> <li>→ Remove the bread, dough or ingredients and start again using new ingredients.</li> </ul> </li> </ul>
H01, H02 appears on the display.	<ul style="list-style-type: none"> <li>The display indicates a problem with the machine.                             <ul style="list-style-type: none"> <li>→ Consult the place of purchase or Panasonic service centre.</li> </ul> </li> </ul>
U50 appears on the display.	<ul style="list-style-type: none"> <li>The machine is hot (above 40 °C/105 °F). This may occur with repeated use.                             <ul style="list-style-type: none"> <li>→ Allow the machine to cool down to below 40 °C/105 °F before using it again (U50 will disappear).</li> </ul> </li> </ul>

# Specifications

Power supply	230 V ~ 50 Hz		
Power consumption	700 W		
Capacity	(Strong bread flour)	max. 500 g	min. 300 g
	(Dry yeast)	max. 7.0 g	min. 2.1 g
	(Baking powder)	max. 13.0 g	min. 10.0 g
Timer	Digital timer (up to 13 h)		
Dimensions (H x W x D)	Approx. 34.0 x 27.3 x 40.4 cm		
Weight	Approx. 7.0 kg		
Accessories	Measuring cup, measuring spoon		

## Disposal of Old Equipment

**Only for European Union and countries with recycling systems.**

This symbol on the products, packaging, and/or accompanying documents means that used electrical and electronic products must not be mixed with general household waste. For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation. By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment. For more information about collection and recycling, please contact your local municipality. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

