

**Panasonic**<sup>®</sup>

## Automatic Bread Maker

OPERATING INSTRUCTIONS (Household Use)

## Brotbackautomat

BEDIENUNGSANLEITUNG (Hausgebrauch)

## Machine à pain automatique

NOTICE D'UTILISATION (Usage domestique)

## Automatische Broodbakoven

GEBRUIKSAANWIJZING (Voor huishoudelijk gebruik)

## Macchina per pane automatica

ISTRUZIONI D'USO (Utilizzo Domestico)

## Panificadora automática

INSTRUCCIONES DE FUNCIONAMIENTO (Uso Doméstico)

## Automatyczny wypiekacz do chleba

INSTRUKCJA OBSŁUGI (Do użytku domowego)

## Automatická domáci pekárna

NÁVOD K OBSLUZE (Pro domácí použití)

## Automata kenyérsütő gép

KEZELÉSI ÚTMUTATÓ (Háztartási használatra)

## Automaattinen leipäkone

KÄYTTÖOHJE (Kotitalouskäyttöön)

## Automatisk bagemaskine

BRUGSVEJLEDNING (Husholdningsbrug)

## Automatisk Bakmaskin

BRUKSANVISNING (Hushåll)

Model No./Modell Nr./Modèle n°/Modelnr./Modello n°/N.° de modelo/  
Model/Model/Típuszám/Mallinúmero/Modelnr./Modellnr.

# SD-ZP2000

Representative in EU :  
Panasonic Marketing Europe GmbH  
Panasonic Testing Centre  
Winsbergring 15, 22525 Hamburg, Germany

Panasonic Taiwan Co., Ltd.  
<http://www.panasonic.com>

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WXE

DZ50B2111  
MX0818E10918  
Printed in China



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- Thank you for purchasing the Panasonic product.
- Please read instructions carefully to use the product correctly and safely.
  - Before using this product, **please give your special attention to Safety Precautions (P. GB3–GB5) and Important Information (P. GB5) of this instructions.**
  - Please keep instructions for future use.
  - Panasonic will not accept any liability if the product is subject to improper use, or failure to comply with these instructions.



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## Safety Precautions

Please make sure to follow these instructions.

To reduce the risk of personal injury, electric shock or fire, please observe the following:  
■ The following signals indicate the degree of harm and damage when the appliance is misused.

- |   |  |
|---|--|
|  | <b>WARNING:</b> Indicates potential hazard that could result in serious injury or death.         |
|  | <b>CAUTION:</b> Indicates potential hazard that could result in minor injury or property damage. |



■ The symbols are classified and explained as follows.

- |   |                                    |   |  |
|---|------------------------------------|---|--|
|  | This symbol indicates prohibition. |  | This symbol indicates requirement that must be followed. |
|---|------------------------------------|---|--|



**WARNING**

To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.

-  ● **Do not allow infants and children to play with packaging material.**  
(It may cause suffocation.)
- **Do not disassemble, repair or modify this appliance.**  
→ Consult the place of purchase or Panasonic service centre.
- **Do not damage the mains lead or mains plug.**  
Following actions are strictly prohibited:  
Modifying, touching on or placing near heating element or hot surfaces, bending, twisting, pulling, hanged/pulled over sharp edges, putting heavy objects on top, bundling the mains lead or carrying the appliance by the mains lead.
- **Do not use the appliance if the mains lead or mains plug is damaged or the mains plug is loosely connected to the household mains socket.**  
→ If the mains lead is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- **Do not plug or unplug the mains plug with wet hands.**
- **Do not immerse the appliance in water, or splash it with water and/or any liquid.**
- **Do not touch, block or cover the steam vent during use.**
  - Especially pay attention to children.
-  ● **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**  
**Children shall not play with the appliance.**  
**Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.**

# Safety Precautions

Please make sure to follow these instructions.

## ⚠ WARNING

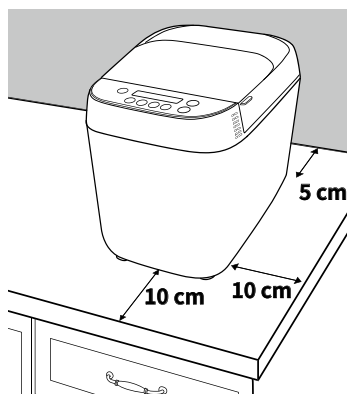
To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.

- ❗ ● **Keep the appliance and its mains lead out of reach of children less than 8 years.**
- **Make sure the voltage indicated on the label of the appliance corresponds to your local supply.**  
Also avoid plugging other devices into the same household mains socket to prevent electrical overheating. However, if you are connecting a number of mains plugs, make sure the total wattage does not exceed the rated wattage of the household mains socket.
- **Insert the mains plug firmly.**
- **Dust off the mains plug regularly.**  
→ Unplug the mains plug, and wipe with a dry cloth.
- **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**  
Example for abnormal occurrences or breaking down:
  - The mains plug and the mains lead become abnormally hot.
  - The mains lead is damaged or the appliance power fails.
  - The main body is deformed, has visible damage or is abnormally hot.
  - There is abnormal turning noise while in use.
  - There is unpleasant smell.
  - There is another abnormality or failure.
 → Consult the place of purchase or Panasonic service centre for inspection or repair.

## ⚠ CAUTION

To avoid risk of electric shock, fire, burn, injury or property damage.

- ❗ ● **Do not use the appliance on following places.**
  - On uneven surfaces, on electrical appliances such as a refrigerator, on materials such as tablecloths or on carpets, etc.
  - Places where it may be splashed with water or near a heat source.
 → Position the appliance on a firm, dry, clean, flat heatproof worktop at least 10 cm from edge of worktop and at least 5 cm from adjacent walls and other objects.
- **Do not remove the bread pan or unplug the appliance during use.**



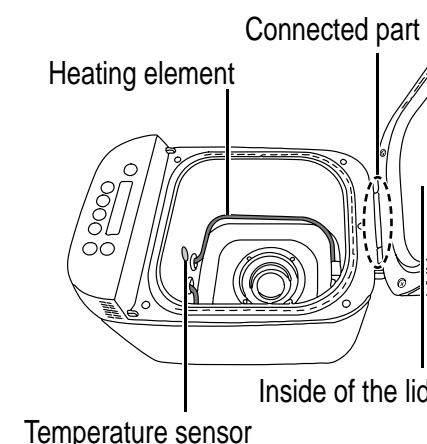
## ⚠ CAUTION

To avoid risk of electric shock, fire, burn, injury or property damage.

- ❗ ● **Do not touch hot area such as bread pan, inside of unit, heating element or inside of the lid while the appliance is in use or immediately after use.**  
The accessible surfaces may become hot during use. Be careful with the residual heat source especially after use.  
→ To avoid burn, always use oven gloves to remove the bread pan or the finished bread. (Do not use wet oven gloves.)
- **Do not use an external timer etc.**
  - This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **Do not insert any object in the gaps.**
- **Do not exceed the maximum quantities of flour (500 g) and raising ingredients such as dry yeast (7 g) or baking powder (13 g). (See P. GB21)**
- ❗ ● **Unplug the mains plug when the appliance is not in use.**
- **Make sure to hold the mains plug when unplugging it.**  
**Never pull on the mains lead.**
- **Before handling, moving or cleaning, unplug the appliance and allow it to cool down.**
- **This appliance is intended for household use only.**
- **Ensure to clean the appliance especially surfaces in contact with food after use. (See P. GB17)**

## Important Information

- Do not use the appliance outdoors, in rooms of high humidity, or use excessive force on the parts as is illustrated on the right to avoid malfunction or deformation.
- Do not use a knife or any other sharp tool to remove residues.
- Do not drop the appliance to avoid damaging it.
- Do not store any ingredients or bread in the bread pan.



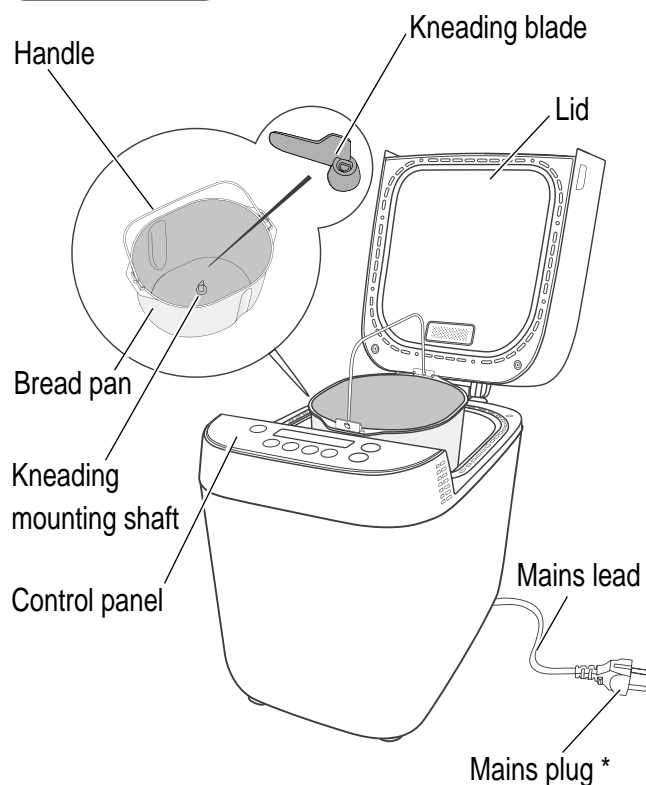
This symbol on the appliance indicates “Hot surface and should not be touched without caution”.



# Parts Names and Instructions

## Main Unit & Accessories

### Main Unit



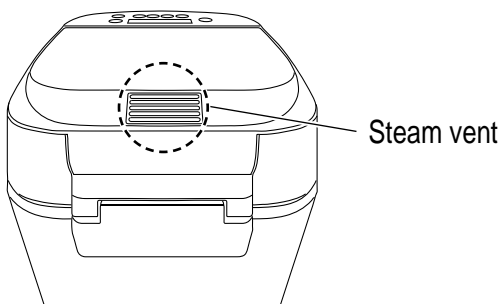
\* The shape of mains plug may be different from illustration.

**Bread pan and kneading blade are coated with ceramic to avoid stains and to make bread easier to remove.**

■ To avoid damaging their ceramic coating, please follow the instructions below:

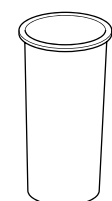
- Do not use hard or sharp utensils such as a knife or a fork when removing the bread from the bread pan or/and removing the kneading blade from the bread or bread pan.
  - If bread sticks to bread pan and is difficult to be taken out, leave the bread pan for 5 minutes–10 minutes to cool. Turn the bread 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.
- The kneading blade may remain stack in the bread. If still remains, wait for the bread cool down and take it out before slicing.
  - If the kneading blade cannot be removed from bread pan, pour warm water into the bread pan and wait 5 minutes–10 minutes. Still difficult to remove, turn kneading blade laterally and pull it out.
- Use the soft sponge when cleaning the bread pan and the kneading blade. Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage their ceramic coating. If using large chunk of ingredient, break or cut into small pieces. Please follow the information of **Additional Ingredients** (see P. GB9) and the recipe quantities stated.
- Use only supplied kneading blade for this appliance.

The bread pan, kneading blade, and bread may be very hot after baking. Always handle with care.



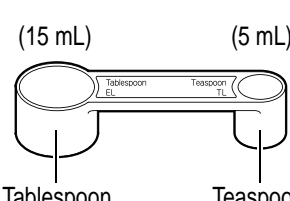
### Accessories

#### Measuring cup

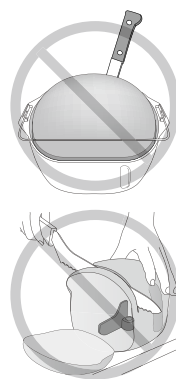


(Max. 310 mL)  
● 10 mL increments

#### Measuring spoon



Tablespoon ● ½ marking  
Teaspoon ● ¼, ½, ¾ markings



## Control Panel and Display

● Picture shows all words and symbols, but only those relevant will be displayed during operation.

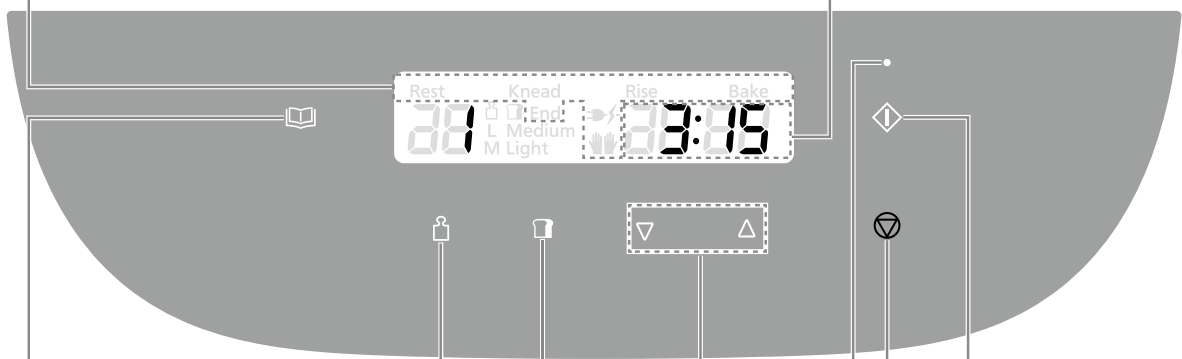
### Operation status

Displayed for the current stage of the program except and .

- : Provide an indication of a power failure.
- : ● Provide an indication of adding ingredients manually. (Menu 2, 3, 5, 7, 10, 11 and 12.)
  - Provide an indication of doing manual operation. (Menu 12 and 15.)

### Time showing

- Time remaining until ready.
- When adding ingredients manually, display will show the time until adding extra ingredients in the program.
- Menu required some manual steps, display will show the remaining time until starting its process after press **Start** button.



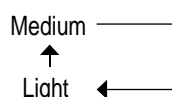
### Size

Press this button to choose size. See P. GB10 for available menu.



### Crust

Press this button to choose crust colour. See P. GB10 for available menu.



### Start

Press this button to start the program.

### Stop

To cancel the setting/stop the program. (Hold for approximately 1 second.)

### Status indicator

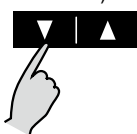
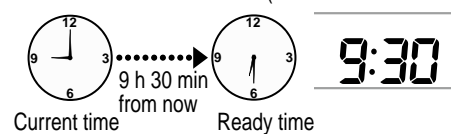
- Flash indicates that the machine is in set state or manual operation is required.
  - Start** button can be pressed.
- Always light indicates that the machine is in program execution state.
  - Start** button cannot be pressed. It will not turn on even plugged in.

### Menu

- Press this button once to be a setting mode.
- Press this button again to change Menu number. (To advance more quickly, hold the button.) See P. GB10 for menu number.

### Timer

- Set delay timer (time until bread is ready). For available menu, it can be set up to 13 hours. (See P. GB10) e.g.: It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
  - Set the timer to **9:30** (9 hours and 30 minutes from now).



- ▲ Press this button to increase the time.
- ▼ Press this button to decrease the time. (To advance more quickly, press this button once then hold it.)

- Setting time for menu 13 and 18:

- Menu 13
  - Press the button once will advance the baking time including additional baking time by 1 minute.
- Menu 18
  - Press the button once will advance the cooking time by 10 minutes but additional cooking time will be by 1 minute.

# Bread -making Ingredients

It is extremely important to use the correct measure of ingredients for best results.

## Liquid ingredients

Use the measuring cup or measuring spoon provided.

If the recipes indicate a mixture (the liquid plus egg), should be weighted on scales. Using digital scale is recommended.

## Dry ingredients

Should be weighed on scales or measured with **measuring spoon** provided for the small amounts. Using digital scale is recommended.

## Bread Ingredients

### Flour

Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise. Use strong bread flour. Strong bread flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

### Dry yeast

Enables the bread to rise.

Be sure to use dry yeast that does not require pre-fermentation (Do not use dry yeast requiring fermentation before using).

Dry yeast which has **Instant Yeast**, **Easy Blend**, **Fast Action** or **Easy Bake** written on the packet is recommended. When using dry yeast from sachets, seal the sachet again immediately after use, and keep in the refrigerator.

(Use within the manufacturer's recommended time.)

### Dairy products

Add flavour and nutritional value.

- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.
- Reduce the water content accordingly.

### Sugar

(granulated sugar, brown sugar, honey, treacle, etc.)

Food for the dry yeast, sweetens and adds flavour to the bread, changes the colour of the crust.

- Use less sugar if using raisins or other fruits, which contain fructose.

## You can make your bread taste better by adding other ingredients.

### ■ Eggs

Improve the nutritional value and colouring of the bread.

- Reduce the liquid (water) content proportionally.
- Beat eggs when adding them. Do not use timer setting for the recipe with egg. Eggs go rotten quickly and it may not keep fresh.

### ■ Bran

Increases the bread's fibre content.

- Use max. 30 g (2 tbsp).

### ■ Wheat germ

Gives the bread a nuttier flavour.

- Use max. 30 g (2 tbsp).

### ■ Spices, herbs

Enhance the flavour of the bread.

Only use a small amount (max. 1 tbsp) for spices.

Use up to 1–2 tbsp of dried herbs.

For fresh herbs, follow the instructions in the recipe.

### Water

Use normal tap water.

- When room temperature is low, use tepid water for menu 1, 2, 3, 9, 11, or 14.
- When room temperature is high, use chilled water for menu 12.
- Regardless of room temperature, use chilled water for menus 6 and 7.

Always measure out liquids using the **measuring cup** provided.

### Fat

Adds flavour and softness to the bread.

Use butter (unsalted), margarine or oil.

### Salt

Improves the flavour and strengthens gluten to help the bread rise.

The bread may lose size/flavour if measuring is inaccurate.

### Gluten Free Ingredients

- Gluten free flours, these include flours made from rice, brown rice, almond, seeds, potato starch, etc. do not have protein to firm gluten and on their own do not have this elasticity for bread making.
- Xanthan gum is a one of thickening agent that works in the place of gluten protein during fermentation in gluten free bread baking.

## If using a bread mix...

### ■ Bread mixes including dry yeast

① Place the mix in the bread pan, then add water.

(Follow instructions on the packet for the quantity of water)

② Select the menu 9, choose a size according to the volume of the mix and start the baking.

- 500 g – L
- 400 g – M

- With some mixes, it is not clear how much dry yeast is included, some trial and error may be required to obtain optimum results.

### ■ Bread mix with separate dry yeast sachet

① Place the dry yeast in the bread pan first, then the bread mix and pour the water.

② Set the machine according to the type of flour included in the mix, and start the baking.

## Additional Ingredients (Dried fruits, nuts, bacon, cheese etc.)

### Available Menu 2, 3, 5, 7, 10, 11 and 12

Make your flavoured breads without smashing additional ingredients.

### Procedure

After the **Start** button was pressed, you will hear beep sounds.

Place the additional ingredients into the bread pan manually while 🖐️ is flashing.

### Time until the beep sounds from start (approximately)

- Menu 2/White Raisin Bread: 20 minutes–25 minutes
- Menu 3/White Stuffed Bread: 20 minutes–25 minutes
- Menu 5/Whole Wheat Raisin Bread: 1 hour 25 minutes–1 hour 55 minutes
- Menu 7/Lean Raisin Bread: 1 hour–2 hours 35 minutes
- Menu 10/Soft Raisin Bread: 50 minutes–1 hour 15 minutes
- Menu 11/Soft Raisin Rapid Bread: 20 minutes–25 minutes
- Menu 12/Brioche: 55 minutes

### Attention of ingredients

Follow the recipe/menu instructions for the quantities of each ingredients.

Otherwise,

- The ingredients may scatter from bread pan to cause unpleasant smells and smoke.
- The bread may not rise well.

### Dry/insoluble ingredients

Apply to menu name with Raisin: Menu 2, 5, 7, 10, and 11.

#### ■ Dried fruits

- Chop into approx. 1 cm cubes.

#### ■ Nuts, seeds

- Chop into approx. 1 cm cubes.
- Nuts impair the effect of gluten, so avoid using too much.
- Using large, hard seeds may scratch the coating of the bread pan.

### Soft and easy break ingredients

Apply to Stuffed Bread: Menu 3.

#### ■ Bacon, salami, olive, dry tomato

- Cut the bacon and the salami into 1 cm cubes.
- Cut the olive into ¼.

#### ■ Cheese, chocolate

- Cut the cheese into 1 cm cubes.
- Chop chocolate finely.

## Gluten Free Information

Making gluten free bread is very different from the normal way of producing bread.

It is very important if you are making gluten free bread for health reasons that you have consulted your doctor and follow the guidelines below.

- This program has been developed especially for certain gluten free ingredients, therefore using your own mix may not produce such good results.
- When **gluten free** is selected, the details for each recipe must be followed carefully. (Otherwise, the bread may not turn out well.)  
There are two types of gluten-free baking mixtures; mixtures with low content of gluten and mixtures which do not consist of wheat and contain no gluten. If you have to pick one out using this baking program, please consult your doctor beforehand.
- The baking results and bread's appearance may differ according to the type of mix. Occasionally a bread may have some flour remaining on the side. The wheat free mixes can produce more variable results.
- Wait for the bread to cool before slicing it for the better performance.
- The bread should be stored in a cool dry place and used within 2 days. If you will not be able to use up all the bread within that time, it can be put into freezer bags, in convenient sized portions, and frozen.

Warning for the users who use this program for health reasons:

When using the gluten free program, make sure to consult your doctor or the Coeliac Association and only use the ingredients which are suitable for your health conditions.

Panasonic will not be responsible for any consequences resulting from ingredients that have been used without professional consultation.

It is very important to avoid cross contamination with flours that contain gluten if bread is being made for dietary reasons. Particular attention must be paid to the cleaning of the bread pan and kneading blade as well as any utensils that are used.

# Menu Charts and Baking Options

## Function Availability and Time Required

- The machine stop or move during process based on the operating program.
- Time required for each process will differ according to room temperature.

	Menu Number	Menu	Options			Processes					Remark <sup>*1</sup> (👉)	Refer. Page
			Size 🍞	Crust 🍞	Timer 🕒	Rest	Knead	Rise <sup>*2</sup>	Bake	Total		
Hard Crust Bake	1	White	—	—	✓	—	5 min–10 min	2 h 15 min–2 h 20 min	50 min	3 h 15 min	—	P. GB11–GB13
	2	White Raisin	—	—	—	—	25 min–35 min <sup>*4</sup>	1 h 50 min–2 h	55 min	3 h 20 min	✓	P. GB11–GB13
	3	White Stuffed	—	—	—	—	25 min–35 min <sup>*4</sup>	1 h 50 min–2 h	55 min	3 h 20 min	✓	P. GB11–GB13
	4	Whole Wheat	—	—	✓	1 h–1 h 30min	10 min–20 min	2 h 15 min–2 h 55 min	55 min	5 h	—	P. GB11–GB13
	5	Whole Wheat Raisin	—	—	—	1 h–1 h 30min	30 min–35 min <sup>*4</sup>	2 h–2 h 35 min	1 h	5 h 5 min	✓	P. GB11–GB13
	6	Lean	—	—	✓	45 min–2 h 20 min <sup>*3</sup>	10 min–15 min	2 h 35 min–4 h 15 min	50 min	6 h	—	P. GB11–GB13
	7	Lean Raisin	—	—	—	45 min–2 h 20 min <sup>*3</sup>	15 min–25 min <sup>*4</sup>	2 h 30 min–4 h 5 min	55 min	6 h 5 min	✓	P. GB11–GB13
Bake	8	Soft	✓	✓	✓	30 min–1 h	25 min–30 min <sup>*4</sup>	1 h 45 min–2 h 10 min	50 min	4 h	—	P. GB11–GB13
	9	Soft Rapid	✓	✓	—	—	15 min–25 min	55 min–1 h 5 min	40 min	2 h	—	P. GB11–GB13
	10	Soft Raisin	✓	✓	—	30 min–1 h	20 min–35 min <sup>*4</sup>	1 h 45 min–2 h 15 min	50 min	4 h	✓	P. GB11–GB13
	11	Soft Raisin Rapid	✓	✓	—	—	25 min–35 min <sup>*4</sup>	45 min–55 min	40 min	2 h	✓	P. GB11–GB13
	12	Brioche	—	✓	—	30 min	35 min–45 min <sup>*4 *6</sup>	1 h 35 min–1 h 45 min <sup>*7</sup>	50 min	3 h 40 min	✓	P. GB11, GB14
	13	Bake Only	—	—	—	—	—	—	30 min–1 h 30 min	30 min–1 h 30 min	—	P. GB14
Gluten Free	14	Gluten Free Bread	—	—	—	—	15 min–20 min	40 min–45 min	50 min	1 h 50 min	—	P. GB11, GB15
	15	Gluten Free Cake	—	—	—	—	20 min <sup>*5</sup>	—	1 h 30 min	1 h 50 min	✓	P. GB11, GB15
Others	16	Bread Dough	—	—	—	30 min–50 min	20 min–30 min <sup>*4</sup>	1 h 10 min–1 h 20 min	—	2 h 20 min	—	P. GB11, GB16
	17	Pizza Dough	—	—	✓	—	30 min–35 min <sup>*4</sup>	10 min–15 min	—	45 min	—	P. GB11, GB16
	18	Jam	—	—	—	—	—	—	—	1 h 30 min–2 h 30 min	—	P. GB11, GB16

• Abbreviations used in this instructions, a full name written as follows: min = minute (s); h = hour (s).

<sup>\*1</sup> Remark (👉): The menu is available to add additional ingredients or do manual operation when beep sounds.

<sup>\*2</sup> The machine will operate for a short time during the rise period (to ensure optimal gluten development).

<sup>\*3</sup> There is a three-minute kneading process at the beginning depending on the room temperature.

<sup>\*4</sup> There is a period of rise during the knead period.

<sup>\*5</sup> There is a period of scraping during the knead period.

<sup>\*6</sup> There is a manual process during the knead period.

<sup>\*7</sup> There is a manual process during the rise period.

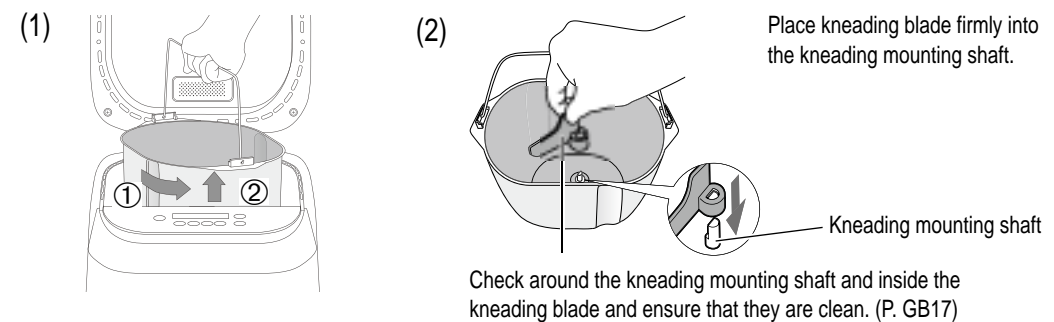
# Handling Instructions and Recipes

## Before Use

- For the first time use, remove packing material and clean the machine. (P. GB17)
- Clean the machine when you have not used for a long time. (P. GB17)

## Preparations

### 1 Open the lid, remove the bread pan (1) and set the kneading blade into the kneading mounting shaft. (2)



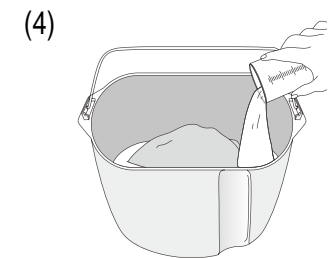
### 2 Prepare the ingredients with **exact measurement** according to the recipe.

### 3 Place measured ingredients into the bread pan in the **top-to-bottom** order. (3)

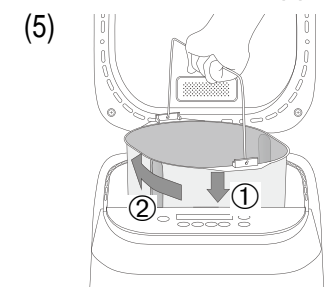
- Place dry yeast away from the kneading blade and kneading mounting shaft. If some of the yeast getting into it, bread may not rise well.
- Place dry ingredients over the dry yeast. It must be kept separate from any liquid until mixing commences.
- After above, pour liquid in the edge of bread pan's sidewall to avoid splashing. (4)

(3) Placing ingredients  
Example

White Bread		
Dry yeast		1 tsp
Strong white bread flour		400 g
Butter		10 g
Sugar		¾ tsp
Salt		1¼ tsp
Water		260 mL



### 4 Wipe off any moisture and flour around the bread pan, and return it into the main unit. (5) Close the lid.



### 5 Plug the machine into 230 V socket.

**Make sure to complete the preparation steps before setting menu.**



# Handling Instructions and Recipes


## Baking Bread (Menu 1–11)

### 6 Press Menu ( ) button to select a menu.

- Choose the options for selected menu. See P. GB10.

 **Bread size**

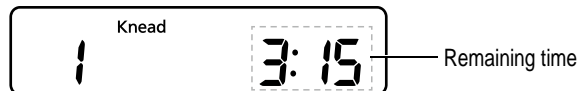
 **Crust colour**

 **Delay timer:** set it to delay bread making process up to 13 hours.

\* Options of each menu also indicate by above icon in the recipe.

### 7 Press Start ( ) button to start the machine.

- Display shows the remaining time until the selected program is complete.






\* The remaining time is changed depending on the room temperature.

#### • Menu 2, 3, 5, 7, 10, and 11 (Additional ingredients available menu)

Display shows the remaining time until beep sounds for additional ingredients.

When you hear beep sounds, add it manually, then press  button to restart.

Kneading will continue whether  button is pressed or not. (Beep sounds will be heard after 3 minutes)

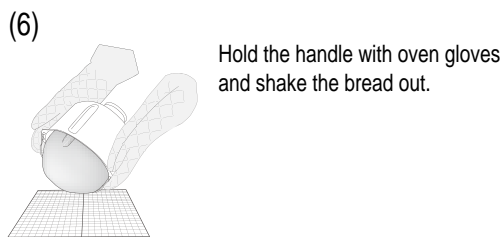
\* Complete placing additional ingredients while  is flashing on the display. When  stop flashing, display shows the remaining time.

\* Do not add ingredients after display shows remaining time.

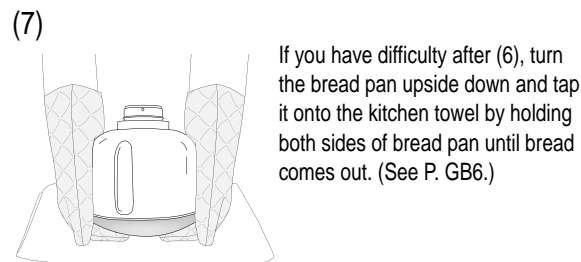
- For optimum results, do not open the lid unless the menu requires, as it affects bread quality.

### 8 When bread is ready (machine beeps 8 times and End flashes), press Stop ( ) button and unplug.

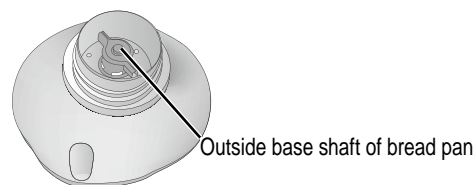
### 9 Remove the bread immediately by using dry oven gloves and place it on a wire rack. (6)/(7)



Hold the handle with oven gloves and shake the bread out.

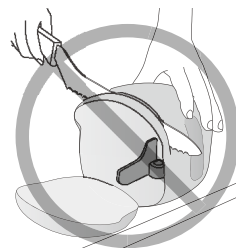


If you have difficulty after (6), turn the bread pan upside down and tap it onto the kitchen towel by holding both sides of bread pan until bread comes out. (See P. GB6.)



Outside base shaft of bread pan

- Moving the outside base shaft may damage the bread shape.



- Always remove the kneading blade before slicing bread.

## Bread Recipes


For recipe, visit: [www.experience-fresh.eu](http://www.experience-fresh.eu)

The available options of each recipe and necessary operation was indicated as following icons:

 Bread size

 Crust colour


 Delay timer

 **Place measured ingredients into bread pan in the top-to-bottom order.**

 Add additional ingredients or do manual operation.

#### Menu 1 White

Process time: 3 h 15 min


 preset range: 3 h 15 min–13 h

##### White Bread

Dry yeast	1 tsp
Strong white bread flour	400 g
Butter	10 g
Sugar	¾ tsp
Salt	1¼ tsp
Water	260 mL

#### Menu 2 White Raisin

Process time: 3 h 20 min


 about 20 min–25 min after step 7 (beep sounds will be heard)

##### White Raisin Bread

Dry yeast	1 tsp
Strong white bread flour	400 g
Butter	10 g
Sugar	¾ tsp
Salt	1¼ tsp
Water	280 mL
Raisins *1	150 g

#### Menu 3 White Stuffed

Process time: 3 h 20 min

 about 20 min–25 min after step 7 (beep sounds will be heard)

##### White Stuffed Bread

Dry yeast	1 tsp
Strong white bread flour	400 g
Butter	10 g
Sugar	¾ tsp
Salt	1¼ tsp
Water	280 mL
Bacon *2	150 g

#### Menu 4 Whole Wheat

Process time: 5 h


 preset range: 5 h–13 h

##### Whole Wheat Bread

Dry yeast	1 tsp
Strong whole wheat bread flour	400 g
Butter	10 g
Sugar	¾ tsp
Salt	1¼ tsp
Water	280 mL

#### Menu 5 Whole Wheat Raisin

Process time: 5 h 5 min


 about 1 h 25 min–1 h 55 min after step 7 (beep sounds will be heard)

##### Whole Wheat Raisin Bread

Dry yeast	1 tsp
Strong whole wheat bread flour	400 g
Butter	20 g
Sugar	1½ tsp
Salt	1¼ tsp
Water	300 mL
Raisins *1	100 g

#### Menu 6 Lean

Process time: 6 h


 preset range: 6 h–13 h

##### Lean Bread

Dry yeast	¾ tsp
Strong white bread flour	300 g
Salt	1 tsp
Water (5 °C )	220 mL

#### Menu 7 Lean Raisin

Process time: 6 h 5 min

 about 1 h–2 h 35 min after step 7 (beep sounds will be heard)

##### Lean Raisin Bread

Dry yeast	¾ tsp
Strong white bread flour	300 g
Salt	1 tsp
Water (5 °C )	220 mL
Raisins *1	100 g

#### Menu 8 Soft

Process time: 4 h

 Light, Medium  M, L  preset range: 4 h–13 h

##### Soft Bread

	M	L
Dry yeast	¾ tsp	1 tsp
Strong white bread flour	400 g	500 g
Butter	15 g	25 g
Sugar	1 tsp	1½ tsp
Salt	1 tsp	1¼ tsp
Water	280 mL	350 mL

#### Menu 9 Soft Rapid

Process time: 2 h

 Light, Medium  M, L


##### Soft Rapid Bread

	M	L
Dry yeast	1 tsp	1¼ tsp
Strong white bread flour	400 g	500 g
Butter	15 g	25 g
Sugar	1 tsp	1¼ tsp
Salt	1 tsp	1¼ tsp
Water	280 mL	350 mL

#### Menu 10 Soft Raisin

Process time: 4 h

 Light, Medium  M, L

 about 50 min–1 h 15 min after step 7 (beep sounds will be heard)


##### Soft Raisin Bread

	M	L
Dry yeast	¾ tsp	1 tsp
Strong white bread flour	400 g	500 g
Butter	15 g	25 g
Sugar	1 tsp	1¼ tsp
Salt	1 tsp	1¼ tsp
Water	280 mL	350 mL
Raisins *1	120 g	150 g

#### Menu 11 Soft Raisin Rapid

Process time: 2 h

 Light, Medium  M, L

 about 20 min–25 min after step 7 (beep sounds will be heard)

##### Soft Raisin Rapid Bread

	M	L
Dry yeast	1 tsp	1¼ tsp
Strong white bread flour	400 g	500 g
Butter	15 g	25 g
Sugar	1 tsp	1¼ tsp
Salt	1 tsp	1¼ tsp
Water	280 mL	350 mL
Raisins *1	120 g	150 g

\*1 Chop into approx. 1 cm cubes.

\*2 Cut up roughly into approx. 1 cm cubes.


• Abbreviations used in this instructions, a full name written as follows: tsp = tea spoon; tbsps = table spoon; approx. = approximately.



# Handling Instructions and Recipes

## Baking Brioche

### Menu 12 Brioche

Process time: 3 h 40 min

 Light, Medium

Basic Brioche		
	Dry yeast	1 tsp
	Strong white bread flour	320 g
	Butter *1	50 g
	Sugar	3½ tbsp
	Skimmed milk powder	1½ tbsp
	Salt	1¼ tsp
	2 egg yolks (Medium)	Mixture
	1 egg (Medium)	
	Water	
		200 g
	Butter *2	70 g

\*1 Cut into 2–3 cm cubes and keep in refrigerator.

\*2 Cut into 1–2 cm cubes and keep in refrigerator.

#### Tips

- Do not add butter or additional ingredients after display shows remaining time.
- For additional ingredients such as raisins, add them with butter in step 8.

#### To bake brioche in simple way


- Cut butter into 1–2 cm cubes and keep them in refrigerator.
- Place them with other ingredients at the beginning and follow step 5.
- Skip step 8 process in this way. This brioche is a little different than the other.

**1 — 5** See P. GB11 of Preparations


**6** Select menu 12, choose crust colour


**7** Press  button to start.

- Display shows the remaining time until the beep sounds.

**8** After about 55 minutes. **Open the lid** when you hear the beep sound. **Add the additional butter while  is flashing** (it will last about 5 minutes). **Close the lid and restart.**

- 9**
- ①After about 45 minutes–50 minutes from restart. **Open the lid and take out the bread pan** when you hear the beep sounds. **Take out the dough and kneading blade** from the bread pan.
  - ②Apply a coat with butter (without recipe) to the bread pan and replace the shaped dough.
  - ③**Return it into the main unit.**
  - ④**Close the lid and restart.**


**Finish** ①–④ steps within 10 minutes while  is flashing. The machine will start automatically after 10 minutes from the beep.

**10** Press  button and remove bread when machine beeps 8 times and **End** flashes.

## Baking Cake

### Menu 13 Bake Only

Process time: 30 min–1 h 30 min

Fruit Cake		
	Butter	200 g
	Sugar	180 g
	4 eggs (Medium)	200 g
	Milk	30 mL
	Plain flour	300 g
	Baking powder	13 g
	Mix dried fruits	200 g
	A	

#### Tips

- Timer only set the duration of the baking time.

**1** Remove the kneading blade and apply a coat with butter (without recipe) to the bread pan.

**2** In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well.

**3** Add milk, sifted A and mix dried fruits, beating well after addition.


**4** Pour into the bread pan and return it into the main unit. Close the lid and plug in.

**5** Select menu 13

**6** Set the baking time  
(Fruit cake: 1 hour and 20 minutes)

**7** Press  button to start.

- Display shows the remaining time until the program is complete.

**8** Press  button and remove cake when machine beeps 8 times and **End** flashes.


#### Additional Baking



- If baking is not complete, repeat step 5–8. (Additional baking time can be made up to twice within 50 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the **Timer** button as required.)

## Baking Gluten Free Bread

### Menu 14 Gluten Free Bread

Process time: 1 h 50 min

Gluten Free Bread		
	Water	430 mL
	Oil	1 tbsp
	Gluten free bread mix	500 g
	Dry yeast	2 tsp

Gluten and Wheat Free Bread		
	Milk	310 mL
	2 eggs (Medium), beaten	100 g
	Cider vinegar	1 tbsp
	Oil	2 tbsp
	Honey	60 g
	Salt	1¼ tsp
	Brown rice flour	150 g
	Potato starch	300 g
	Xanthan gum	2 tsp
	Dry yeast	2½ tsp

#### Tips for Gluten Free Bread:


- Water must be placed first, add the other ingredients into bread pan according to the recipe order.
- The outcome differs depending on the recipes or using type of bread mix.
- Follow the recipes on the package of your gluten free bread mix.

**1 — 5** See P. GB11 of Preparations

**6** Select menu 14

**7** Press  button to start.


- Display shows the remaining time until the program is complete.

**8** Press  button and remove bread when machine beeps 8 times and **End** flashes.

## Baking Gluten Free Cake

### Menu 15 Gluten Free Cake

Process time: 1 h 50 min

Gluten Free Chocolate Cake		
	Butter *1	150 g
	Sugar	150 g
	3 eggs (Large), beaten	180 g
	Dark chocolate, melted	120 g
	White rice flour	120 g
	Cacao powder	30 g
	Baking powder	10 g

\*1 Cut into 1 cm cubes.

#### Tips


- Use a rubber spatula to avoid damaging the bread pan. Do not use metal spatula.
- If you shake hard to remove cake from the bread pan, it will lose shape.

**1 — 5** See P. GB11 of Preparations


**6** Select menu 15


**7** Press  button to start.


- Display shows the remaining time until the beep sounds.

**8** After about 2 minutes. **Open the lid** when you hear the beep sound. **Scrape off the flour within 3 minutes while  is flashing. Close the lid and restart.**

- Kneading will continue after 3 minutes without press  button.

**9** After about 12 minutes. **Open the lid** when you hear the beep sound. **Scrape off the dough on the sidewall of bread pan while  is flashing. Close the lid and restart.**

- Kneading will continue after 3 minutes without press  button.

**10** Press  button and remove cake when machine beeps 8 times and **End** flashes.



# Handling Instructions and Recipes

# Cleaning & Care

## Making Bread Dough

### Menu 16 Bread Dough

Process time: 2 h 20 min

#### Basic Dough


Dry yeast	1 tsp
Strong white bread flour	500 g
Butter	30 g
Sugar	1½ tbsp
Salt	1½ tsp
Water	310 mL

1 — 5 See P. GB11 of Preparations

6 Select menu 16

7 Press  button to start.

- Display shows the remaining time until the program is complete.


8 Press  button and remove dough when machine beeps 8 times and End flashes.

9 Shape the finished dough and allow it to rise until double size, then bake in the oven.

## Making Pizza Dough

### Menu 17 Pizza Dough

Process time: 45 min

 preset range: 45 min–13 h

#### Pizza Dough


Dry yeast	1 tsp
Strong white bread flour	450 g
Oil	4 tbsp
Salt	2 tsp
Water	240 mL

1 — 5 See P. GB11 of Preparations

6 Select menu 17

7 Press  button to start.

- Display shows the remaining time until the program is complete.

8 Press  button and remove dough when machine beeps 8 times and End flashes.

9 Divide the dough with scraper and shape them into balls.

10 Cover them with damp kitchen towel and leave it for 10 minutes.

11 Shape into a flat round and make holes with a fork.

12 Spread your favourite sauce and desired topping then bake it in the oven.

## Making Jam

### Menu 18 Jam

Process time: 1 h 30 min–2 h 30 min

#### Strawberry Jam

Strawberries, finely chopped *1	600 g
Sugar *1	400 g
Powdered pectin *2	13 g

\*1 Place the ingredients into the bread pan in the following order:  
half of fruits → half of sugar → remaining fruits → remaining sugar.

\*2 Sprinkle the pectin on the ingredients in the bread pan before setting the bread pan into the main unit.

#### How to set jam firmly

- The recipes in this instructions make soft set jams due to using less sugar.
- Fruits with a high level of pectin set easily, but with less pectin will not set well.
- It's necessary to have an adequate amount of sugar, acid and pectin.
- Use freshly ripened fruits. Over or under ripe fruits do not set firmly.
- Strictly follow the recipe for the amount of each ingredients. Otherwise, the jam does not set firm, to be boiled over or scorched.
- Set appropriate cooking time.

1 — 5 See P. GB11 of Preparations

6 Select menu 18

7 Set the cooking time.  
(Strawberry jam: 1 hour and 40 minutes)

8 Press  button to start.

- Display shows the remaining time until the program is complete.

9 Press  button and remove jam carefully when machine beeps 8 times and End flashes.

#### Additional Cooking

- If the jam doesn't set firmly enough, repeat step 6–9.  
(Additional cooking time can be made up to twice within 10 minutes–40 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the **Timer** button as required.)

#### Tips

- **Timer only sets the duration of the cooking time.** (Default: 2 hours)
- Jam will continue to set as it cools. Be careful not to over cook.
- Jam can be burned if it is left in the bread pan.
- Put the finished jam into the container as soon as possible.  
Take care not to burn when you take out jam.
- Store the jam in a cool, dark place. Due to the lower levels of sugar the shelf life is not as long as shop bought varieties. Once open, refrigerate and consume shortly after opening.

Before cleaning, unplug the machine and allow it to cool down.

- After every use, clean machine and parts thoroughly.
- Do not wash any part of the machine in the dishwasher.
- Do not use anything abrasive (ex. cleansers, scouring pads).
- Do not use benzine, thinners, alcohol, or bleach.
- After rinsing the washable parts, wipe with cloth. Always keep all parts clean and dry.

### Bread pan & Kneading blade

Remove any leftover dough especially around the kneading mounting shaft and a hole of kneading blade.

Wash with a soft sponge or pastry brush, then dry it thoroughly.

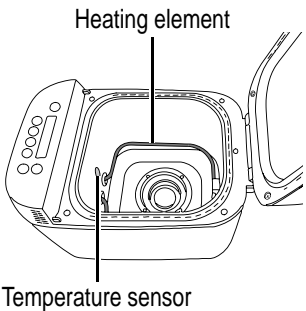
- Any residual dough on the kneading mounting shaft or the hole of kneading blade may cause the blade to be easily detached or left in the bread.
- Do not submerge the bread pan in water.
  - If difficult to remove the kneading blade, pour warm water into the bread pan and wait 5 minutes–10 minutes.
- Do not use sharp tool or hard brush to avoid damaging on its surface.

### Interior

Remove the food residues.

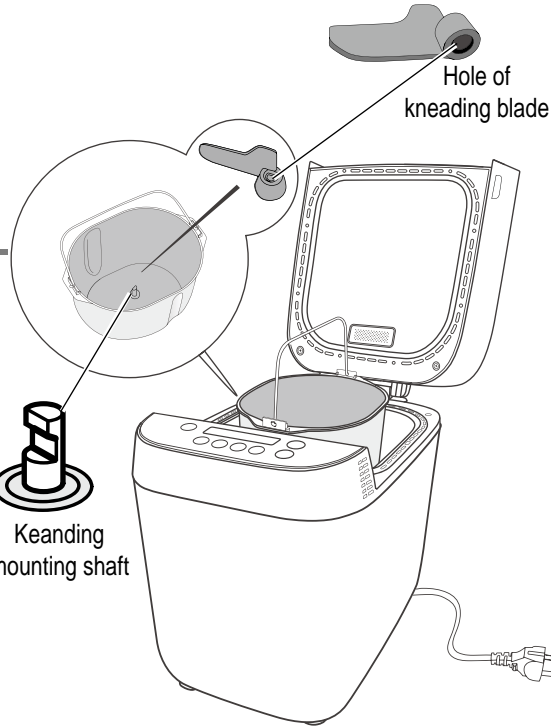
Use a damp cloth to wipe inside of machine except heating element and temperature sensor area.

- The colour of the interior may change with use.



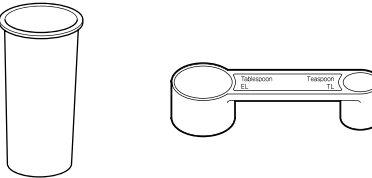
### Exterior & Steam vent

Wipe with a damp cloth.



### Measuring cup & Measuring spoon

Wash with warm soapy water and dry well.






- Not dishwasher safe


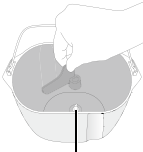
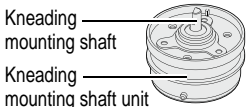

# Troubleshooting

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> <b>[Soft Bread]</b> <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> <b>[Soft Bread]</b> <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.	<b>[Soft Bread]</b> <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
During or after cooking	
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. → 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>
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>
Puzzle	
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. → 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. → Remove the bread pan from the main unit to place ingredients.</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. → 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> <div><div>(Bottom of bread pan)</div><div><p>Ventilation holes (4 in total)</p></div><div><p>Kneading mounting shaft</p></div><div><p>Kneading mounting shaft Kneading mounting shaft unit</p><p>Part no. ADA29E1651</p></div></div>
Display exception	
 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. → 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>
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.) → Remove the bread, dough or ingredients and start again using new ingredients.</li></ul>
H01, H02 appears on the display.	<ul style="list-style-type: none"><li>The display indicates a problem with the machine. → Consult the place of purchase or Panasonic service centre.</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. → Allow the machine to cool down to below 40 °C/105 °F before using it again (U50 will disappear).</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.