

Panasonic®

OPERATING INSTRUCTIONS AND RECIPES

Automatic Bread Maker (Household Use)

Model No. **SD-PN100KXC**



Thank you for purchasing the Panasonic product.

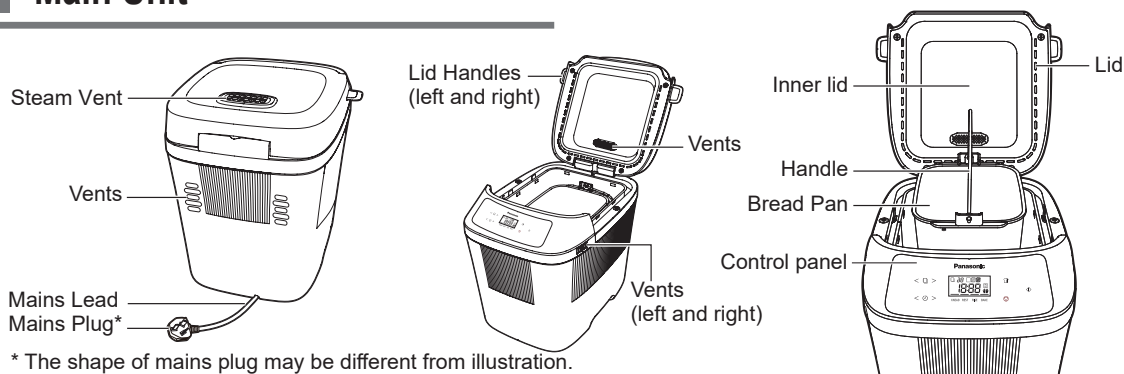
- For this product, there are 2 instructions. This is "**OPERATING INSTRUCTIONS AND RECIPES**", the other one is "**OPERATING INSTRUCTIONS**" which includes content of Safety Precautions, Cleaning & Care and so on. Please read 2 instructions carefully to use the product correctly and safely.
- Before using this product please give your special attention to "**Safety Precautions**" and "**Important Information**" of "**OPERATING INSTRUCTIONS**". (P.EN2-EN4).
- This product is intended for household use only.
- Please keep 2 instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

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Parts Names and Instructions

Main Unit



Measuring cup (max. 240 mL)

To measure out liquids.

• 10 mL increments

Measuring spoon

To measure out sugar, salt, dry yeast, etc.

(15 mL) (5 mL)

Tablespoon Teaspoon

½ marking • ¼, ½, ¾ markings

Kneading Blade

Control Panel and Display

Menu

- **Select a menu** (Press and hold it for fast scrolling)

Timer

- **Set Delay timer** (See P. EN5 of "OPERATING INSTRUCTIONS") (countdown)
- Set the "Delay timer" for the baking

Crust

- Press this button to choose crust colour. (See P. EN5 of "OPERATING INSTRUCTIONS") (Medium → Dark → Light

Start

- Press this button to "Start the program" or "Delayed timer"

Stop

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

Current menu displayed

18:88

KNEAD REST RISE BAKE

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 weighed 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 flour. Strong flour is milled from the 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.

White flour

Made by grinding wheat kernel, excluding bran and germ. The best kind of flour for baking bread is a flour marked "for bread baking".

Do not use plain or self-raising flour as a substitute for bread flour.

Whole meal flour

Made by grinding entire wheat kernel, including bran and germ.

Makes very health-giving bread. This bread is lower in height and heavier than bread baked with white flour.

Dry yeast

Enable the bread to rise.

Be sure to use dry yeast that does not require pre-fermentation. Do not use yeast that requires preliminary fermentation. Dry yeast which has "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. To store, follow the Manufacturer's instructions and discard after 48 hours of opening. It is recommended on most yeast packets to keep in a cool dry place.

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 amount of water proportionally to the amount of milk.

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.

Water

Use normal tap water.

When room temperature is low, use tepid water for menu 2, 5, 8, 10.

When room temperature is high, use chilled water for menu 6 or 7.

Always measure out liquids using the measuring cup provided.

Salt

Improve the flavour and strengthen gluten to help the bread rise. The bread may lose size / flavour if measuring is inaccurate.

Fat

Add flavour and softness to the bread.

Use butter (unsalted), margarine or oil.

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

■ Eggs

Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally.) Beat eggs when adding eggs. Do not use the timer for the recipe with egg. (Eggs go rotten quickly if your room temperature is high.)

Bread-making Ingredients

Please note the following to prevent damage to the fluorine coating of the bread container.



- Adding harder materials may cause the fluorine coating to peel off such as bread pan.
- Dried fruits and nut must be cut into small pieces of less than 5 mm.
- If you use coarse sugar, sea salt, etc. with large grain crystals, please dissolve them fully in room temperature water before use. From the original amount of water, please subtract an amount equal to the solution.
- Too little water will cause the dough to harden and damage the coating during kneading.
- When putting ingredients into the bread container, please put them in the order of Yeast → Flour → Other Ingredients → Water.
- Do not use hard objects such as knives, forks, or chopsticks when taking out the bread.
- Before cutting the bread, please confirm whether the bread blade has adhered to the inside (bottom) of the bread to prevent the blade from being cut.
- Do not use metal brushes, scouring pads, the nylon side of sponge cloth, or sponge blocks wrapped in nylon mesh to wipe the containers or blades. Please clean them with a soft sponge cloth.
- It is normal for the coating to peel off after long-term use. If you accidentally eat the peeling fluorine coating, it will not affect the human body.

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

Available Menu

Bread				Dough		
Basic Raisin	Whole Wheat	Brioche	French	Basic	Whole Wheat	Brioche
Menu 3	Menu 4	Menu 6	Menu 7	Menu 12	Menu 13	Menu 15

Procedure

After the  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 3 / Basic Raisin Bread: 1 h 5 min ~ 1 h 35 min
- Menu 4 / Whole Wheat: 1 h 20 min ~ 2 h
- Menu 6 / Brioche: 1 h ~ 1 h 10 min
- Menu 7 / French: 40 min ~ 1 h 25 min
- Menu 12 / Basic Dough: 40 min ~ 1 h 5 min
- Menu 13 / Whole Wheat Dough: 20 min ~ 1 h
- Menu 15 / Brioche Dough: 1 h ~ 1 h 10 min

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.

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.
- Gluten-free bread cannot rise as much as a traditional bread. It will be of a denser consistency and lighter colour than normal bread.
- 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 Celiac 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. You must also ensure that the yeast used contains no gluten.

Dry / insoluble ingredients

- **Dried fruits**
 - Cut up roughly into approximate 5 mm cubes.
- **Nuts, seeds**
 - Chop finely.
 - Nuts impair the effect of gluten, so avoid using too much.
 - Using large, hard seeds may scratch the coating of bread pan.

Herbs

- Use up to 1 – 2 tbsp of dried herbs. For fresh herbs, follow the instructions in the recipe.

Bacon, salami, olives, dry tomato

- Cut the bacon and the salami into 1 cm cubes.
- Cut the olives into quarters.

Moist / viscous / soluble ingredients

Fresh fruits, fruits pickled in alcohol, vegetables

- Only use quantities as in the recipe, as the water content in the ingredients will affect bread.



Cheese, chocolate


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

Menu Charts and Baking Options

Function Availability and Time Required

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

	Menu Number	Menu	Options		Processes					Remark	Refer. Page
			Crust 	Timer 	Rest	Knead	Rise	Bake	Total		
Bread	1	Basic	✓	✓	40 min - 1 h 5 min	25 min	1 h 40 min - 2 h 5 min	40 min - 50 min	4 h - 4 h 10 min	—	P-EN6
	2	Basic Rapid	✓	—	—	40 min *2	50 min	30 - 40 min	1 h 55 min - 2 h 5 min	—	P-EN6
	3	Basic Raisin	✓	—	40 min - 1 h 5 min	35 min	1 h 40 min - 2 h 5 min	40 min - 50 min	4 h - 4 h 10 min	✓	P-EN6
	4	Whole Wheat	—	✓	1 h 5 min - 1 h 45 min	20 min - 25 min *2	2 h 10 min - 2 h 45 min	45 min	5 h	—	P-EN6
	5	Whole Wheat Rapid	—	—	15 - 25 min	25 min *2	1 h 25 min - 1 h 35 min	45 min	3 h	—	P-EN6
	6	Brioche	✓	—	—	1 h 5 min - 1 h 15 min *2	1 h 25 min - 1 h 35 min	35 min	3 h 15 min	✓	P-EN6, EN7
	7	French	—	✓	20 min - 1 h	30 min	2 h 40 min - 3 h 20 min	50 min	5 h	—	P-EN6
Gluten Free	8	Gluten Free Bread	✓*1	—	—	20 - 25 min *4	35 - 40 min	50 - 55 min	1 h 50 min - 1 h 55 min	✓	P-EN6, EN7
	9	Gluten Free Cake	—	—	—	20 min *3	—	1 h 5 min	1 h 25 min	✓	P-EN6, EN7
	10	Gluten Free Pasta	—	—	—	15 min *4	—	—	15 min	✓	P-EN6-EN8
	11	Gluten Free Pizza Dough	—	—	—	25 min *4	5 min	—	30 min	✓	P-EN6-EN8
Dough	12	Basic	—	—	40 min - 1 h 5 min	35 min	40 min - 1 h	—	2 h 20 min	—	P-EN6, EN8
	13	Whole Wheat	—	—	1 h 5 min - 1 h 45 min	20 min - 25 min *2	1 h 30 min - 1 h 55 min	—	3 h 25 min	—	P-EN6, EN8
	14	Pizza	—	—	—	35 min	10 min	—	45 min	—	P-EN6, EN8
	15	Brioche	—	—	—	1 h 5 min - 1 h 15 min *2	35 min - 45 min	—	1 h 50 min	✓	P-EN6, EN7
Sweet	16	Cake	✓	—	—	20 min *3	—	1 h 10 min - 1 h 20 min	1 h 30 min - 1 h 40 min	✓	P-EN6, EN8
	17	Bake Only	—	—	—	—	—	30 min - 1 h 30 min	30 min - 1 h 30 min	—	P-EN6, EN9
	18	Jam	—	—	—	—	—	—	1 h 30 min - 2 h 30 min	—	P-EN6, EN9

- Abbreviations used in these instructions, a full name written as follows: min = minute (s); h = hour (s); approx. = approximately.
- Remark (): The menu is available to do manual operation such as adding extra ingredients and scraping the flour from sidewall of bread pan, when the beep sounds.

*1 Only "Medium" or "Dark" are available.

*2 There is a period of rise during the knead period.

*3 There is a period of scraping or molding during the knead period.

*4 There is a period of scrape off the flour.

Handling Instructions

Before Use

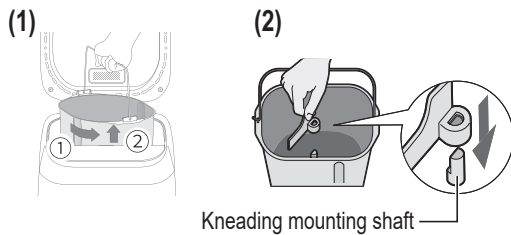
- For the first time use, remove packing material and clean the machine.
(See P. EN8 of "OPERATING INSTRUCTIONS")
- Clean the machine when you have not used for a long time.
(See P. EN8 of "OPERATING INSTRUCTIONS")

Preparations

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

- Check around the shaft and inside the kneading blade and ensure that they are clean.

(See P. EN8 of "OPERATING INSTRUCTIONS")



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

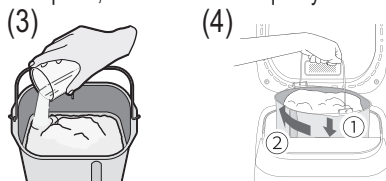
- 3** 1 Place the measured ingredients into the bread pan in the order listed in the recipes.

- For bread and dough menus, dry yeast should be placed first.
 - ① Place dry yeast away from the kneading blade and kneading mounting shaft. If some of the dry yeast get into it, bread may not rise well.
 - ② Place dry ingredients over the dry yeast. It must be kept separate from any liquid until mixing commences.

- Pour liquid in the edge of bread pan's sidewall to avoid splashing. (3)

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

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



- 4** Plug the machine into 230 V socket.

Baking Bread

- 5** Press < or > button in the Menu () bar to select a bread menu.

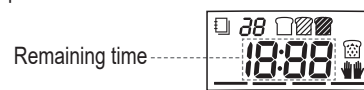
- Choose the options for selected menu. (See P. EN5)

Crust colour Delay timer

- 6** Press Start () button to start the machine.
(The display shows when menu "1" is selected.)

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

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



- Do manual operation when the beep sounds if you select the certain menus.

(See P. EN5, menus with icon.)

After that, then press button again.

* Complete the works while icon is flashing on the display.

When icon stop flashing, display shows the remaining time.

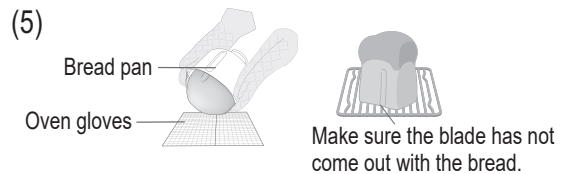
* Do not add ingredients after display shows remaining time.

* Kneading will continue after a certain time without pressing button.

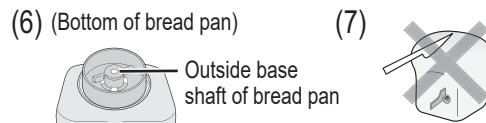
- 7** When bread is ready (machine beeps 8 times and the cube icon near End flashes), press Stop () button and unplug.

- 8** Remove the bread immediately by using dry oven gloves and place it on a wire rack. (5)

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



- Moving the outside base shaft may damage the bread shape. (6)



- Always remove the kneading blade before slicing bread. (7)



Make sure to complete the preparation steps before setting menu.


Handling Instructions


Baking Brioche

1 — 4 See P. EN6 of Preparations.

5 Select menu 6, choose crust colour.

6 Press  button to start.  Turn to P. EN10 for recipes
 • Display shows the remaining time until the beep sounds.

7 After about 35 minutes - 45 minutes. **Open the lid** when you hear the beep sound. **Add the additional butter while "👏" is flashing. Close the lid and restart.**
 • Kneading will continue after 10 minutes without pressing  button.

8 Press  button and remove bread when machine beeps 8 times and the cube (■) near End flashes.

Tips:

- Timer is not available on this menu.
- Do not add butter or extra ingredients after display shows remaining time.
- When adding extra ingredients such as raisins, follow the time 1 h ~ 1 h 10 min indicated in the recipe section.

To bake brioche in simple way.


- Cut butter into 1 - 2 cm cubes and keep them in refrigerator.
- Place butter with other ingredients in the beginning and follow step 5.
- Skip step 7 process in this way. This Brioche is a little different from the others.


Baking Gluten Free Bread

1 — 4 See P. EN6 of Preparations.

5 Select menu 8.  Turn to P. EN10 for recipes

6 Press  button to start.
 • Display shows the remaining time until the beep sounds.

7 After about 6 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 pressing  button.

8 Press  button and remove bread when machine beeps 8 times and the cube (■) near End flashes.


Tips: Use a rubber spatula to avoid damaging the bread pan. Do not use the metal spatula.


Baking Gluten Free Cake


1 — 4 See P. EN6 of Preparations.

5 Select menu 9.  Turn to P. EN11 for recipes

6 Press  button to start.
 • Display shows the remaining time until the beep sounds.

7 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 pressing  button.

8 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.**
 • Baking will start after 3 minutes without pressing  button.

9 Press  button and remove cake when machine beeps 8 times and the cube (■) near End flashes.

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.


Making Gluten Free Pasta / Gluten Free Pizza


1 — 4 See P. EN6 of Preparations.

5 Select menu.  Turn to P. EN11 for recipes

Gluten Free Pizza	Gluten Free Pasta
Menu 11	Menu 10

6 Press  button to start.
 • Display shows the remaining time until the beep sounds.

7 After about 5 minutes for gluten free pizza, 2 minutes for gluten free pasta, **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 pressing  button.

8 Press  button and remove dough when machine beeps 8 times and the cube (■) near End flashes.

Handling Instructions

Gluten Free Pizza






- 9 Divide the dough into 2 parts with scraper, and roll them into a circle of about 20 cm diameter.
- 10 Spread your favourite sauce and desired topping then bake it in the oven.

Gluten Free Pasta

- 9 Wrap the dough in a cling film and rest for 1 hour in the refrigerator.
- 10 Lightly flour the dough surface, and shape it to your desired shapes.
- 11 Boil them and enjoy it with your favourite sauce.

Tips: Use the rubber spatula to avoid damaging the bread pan. Do not use the metal spatula.

Making Dough

- 1 — 4 See P. EN6 of Preparations.
- 5 Press < or > button in the Menu () bar to select a bread menu.  Turn to P. EN11 for recipes
- 6 Press  button to start the machine.
 - Display shows the remaining time until the program is complete.
- 7 When dough is ready (machine beeps 8 times and the cube () near End flashes), press  button and unplug.

Basic Dough







- 8 Shape the finished dough to your favourite shape and allow it to rise until double size, then bake in the oven.

Pizza Dough





- 8 Divide the dough with scraper and shape them into balls.

- 9 Cover them with damp kitchen towel and leave it for 10 minutes.
- 10 Shape into a flat round and make holes with a fork.
- 11 Spread your favourite sauce and desired topping then bake it in the oven.

Baking Cake

- 1 — 4 See P. EN6 of Preparations.
- 5 Select menu 16.  Turn to P. EN11 for recipes
- 6 Press  button to start.
 - Display shows the remaining time until the beep sounds.
- 7 After about 12 minutes, open the lid when you hear the beep sound. **Scrape off the flour within 15 minutes while "  " is flashing. Close the lid and restart.**
 - Kneading will continue after 15 minutes without pressing  button.
- 8 Press  button and remove cake when machine beeps 8 times and the cube () near End flashes.

Additional Baking:

- If baking is not complete, follow the following method. (Additional baking time can be made up to twice within 20 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the  button as required.)
 - ① Select the menu (Skip it if you have not pressed  button in step 8)
 - ② Set the baking time.
 - It can be set to 1 - 20 minutes.
 - ③ Press  button to start.
 - To discontinue baking, hold  button.

Tips:

- Timer is not available on this menu. It only sets the duration of the baking time.
- 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.

Handling Instructions

Bake only

Preparations:

- ① Prepare the mixed ingredients in the bowl according to the recipe.
- ② Remove the kneading blade and line the greaseproof paper around the bread pan, then pour in the mixed ingredients.
- ③ Set the bread pan into the main unit, and plug the machine into the socket.


1 Select menu 17.

2 Set the baking time.




3 Press  button to start.

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

4 Press  button and remove cake when machine beeps 8 times and the cube (■) near **End** flashes.

Additional Baking:

- If baking is not complete, repeat step 1 – 4. (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  button as required.)

Tips: Timer is not available on this menu. It only sets the duration of the baking time.

Making Jam

Preparations for Jam-making


- ① Prepare the ingredients according to the recipe.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients into the pan in following order:
half of fruits → half of sugar → remainder of fruits → remainder of sugar.
- ④ Set the bread pan into the main unit, and plug the machine into the socket.

1 Select menu.


Jam
Menu 18



2 Set the cooking time, then start the machine.

3 Press  button and remove Jam when machine beeps 8 times and the cube (■) near **End** flashes.

Additional Cooking:

- If the cooking is not complete → repeat step 1 - 3. (Additional cooking time can be made up to twice within 10-40 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the  button as required.)

Tips:

- Timer is not available on these menus. It only sets the duration of the cooking time.
- Strictly follow the recipe for the amount of each ingredients. Otherwise, the jam does not set firm.

Tips for Jam-making:

- It's necessary to have an adequate amount of sugar, acid to make firm set jam.
- Fruits with a high level of pectin set easily. Fruits with less pectin do not set well.
- Use freshly ripened fruits. Over or under ripe fruits do not set firmly.
- The recipes in this instructions make soft set jams due to using less sugar.
- When cooking time is short, fruit bits can remain partially and the jam may become watery.
- Jam will continue to set as it cools. Be careful not to over cook.
- Put the finished jam into the container as soon as possible. Take care not to burn when you take out jam.
- Jam can be burned if it is left in the bread pan.
- 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.

Recipes

Example

Recipe Name

Menu No.+Total process time + Option icon

Dry yeast	1 tsp
Strong white bread flour	250 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	170 mL

The options of each recipe and necessary operation are indicated as the following icons.

Option icon

Light crust Medium crust Dark crust Delay timer

Place the measured ingredients into bread pan in the order listed in the recipe.

Do manual operation (such as adding extra ingredients, scraping the flour from sidewall of bread pan) when the beep sounds.

Manually add extra ingredients such as raisins or nuts. The time indicated in the recipe section for adding extra ingredients such as raisins is the addition time in the non-timer program.

Abbreviation:

tsp = tea spoon; tbsp = table spoon; Egg (M) = Egg in medium size.

Bread Recipes

Basic

White Bread

Menu 1 (4 h ~ 4 h 10 min)

Dry yeast	1 tsp
Strong white bread flour	250 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	170 mL

Basic Rapid

Rapid White Bread

Menu 2 (1 h 55 min ~ 2 h 5 min)

Dry yeast	1½ tsp
Strong white bread flour	280 g
Butter	10 g
Sugar	1 tbsp
Salt	1 tsp
Water	190 mL

Basic Raisin

Raisin Bread

Menu 3 (4 h ~ 4 h 10 min) about 1 h 5 min - 1 h 35 min after step 6 (beep sound will be heard)

Dry yeast	1 tsp
Strong white bread flour	250 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	170 mL
Raisins *1	50 g

*1 Cut into approx.5 mm cubes.

Whole Wheat

Whole Wheat Bread

Menu 4 (5 h) about 1 h 20 min - 2 h after step 6 (beep sound will be heard)

Dry yeast	1 tsp
Strong whole wheat bread flour	125 g
Strong white bread flour	125 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	190 mL

Whole Wheat Rapid

Whole Wheat Bread Rapid

Menu 5 (3 h)

Dry yeast	1½ tsp
Strong whole wheat bread flour	125 g
Strong white bread flour	125 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	170 mL

Brioche

Basic Brioche

Menu 6 (3 h 15 min) about 1 h - 1 h 10 min after step 6 (beep sound will be heard)

Dry yeast	¼ tsp
Strong white bread flour	200 g
Butter *1	30 g
Sugar	2 tbsp
Skimmed milk powder	1 tbsp
Salt	¼ tsp
Mixture / Beat 1 egg (M) + Egg yolk + Water	140 mL
Butter *2	40 g

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

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



Turn to P.EN6 - EN9 for handling instructions.

French

French Bread

Menu 7 (5 h) about 40 min - 1 h 25 min after step 6 (beep sound will be heard)

Dry yeast	¼ tsp
Strong white bread flour	250 g
Salt	1 tsp
Water	180 mL

Gluten Free Recipes

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.

Gluten Free Bread

Menu 8 (1 h 50 min)

Milk	160 g
1 Egg (M), beaten	50 g
Cider vinegar	8 g
Oil	1 tbsp
Honey	30 g
Salt	1 tsp
Brown rice flour	75 g
Potato starch	150 g
Xanthan gum	1 tsp
Dry yeast	1½ tsp

Gluten Free Recipes

Gluten Free Cake

Gluten Free Chocolate Cake

Menu 9 (1 h 25 min) 🍴👤

Butter *1	75 g
Sugar	75 g
2 Eggs (M), beaten	100 g
Dark chocolate (melted)	60 g
White rice flour	60 g
Cacao powder	15 g
Baking powder	5 g

*1 Cut into 1 cm cubes.

Gluten Free Pasta

Gluten Free Pasta

Menu 10 (15 min) 🍴👤

White rice flour	110 g
Potato starch	40 g
Corn starch	50 g
Xanthan gum	2 tsp
Oil	1 tbsp
Salt	½ tsp
1 Egg (M), beaten	50 g
Water	80 mL

- Be sure to whisk eggs and water together until very smooth.
- Place flour, starch and gum into another bowl and mix well.

Gluten Free Pizza Dough

Gluten Free Pizza Dough

Menu 11 (30 min) 🍴👤

Water	190 mL
White rice flour	240 g
Oil	1 tbsp
Salt	½ tsp
Dry yeast	½ tsp

Dough Recipes

Basic

Basic Dough

Menu 12 (2 h 20 min) 🍴👤

about 40 min - 1 h 5 min after step 6 (beep sound will be heard)

Dry yeast	1 tsp
Strong white bread flour	250 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	170 mL

Whole Wheat

Whole Wheat Dough

Menu 13 (3 h 25 min) 🍴👤

about 20 min - 1 h after step 6 (beep sound will be heard)

Dry yeast	1 tsp
Strong whole wheat bread flour	125 g
Strong white bread flour	125 g
Butter	15 g
Sugar	1 tbsp
Salt	1 tsp
Water	190 mL

Pizza

Pizza Dough

Menu 14 (45 min)

Dry yeast	½ tsp
Strong white bread flour	280 g
Oil	2½ tbsp
Salt	1 tsp
Water	150 mL

Doughnut (using failed unfermented bread dough)

- 1 Divide the dough into small pieces that are 35 g each and shape them into balls. Cover them with a small towel and place them still for 10 - 20 minutes.
- 2 Roll them into thin round shape and press the dough with the doughnut mold.
- 3 Allow the dough to ferment for 20 - 30 minutes (till it rises to double its original size) at a temperature of 30 - 35 °C.
- 4 Deep-fry them at an oil temperature of 170 °C and sprinkle them with cinnamon and refined white sugar.

Brioche

Brioche Dough

Menu 15 (1 h 50 min) 🍴👤

about 1 h - 1 h 10 min after step 6 (beep sound will be heard)

Dry yeast	¾ tsp
Strong white bread flour	200 g
Butter *1	30 g
Sugar	2 tbsp
Skimmed milk powder	1 tbsp
Salt	¾ tsp
Mixture / Beat 1 egg (M) + Egg yolk + Water	140 mL
Butter *2	40 g

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

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

Sweet Recipes

Cake

Cake

Menu 16 (1 h 30 min) 🍴👤

Butter	110 g
Sugar	100 g
Milk	1 tbsp
2 Eggs (M), beaten	100 g
Baking powder	7 g
Plain flour	180 g
Rum or brandy	A little
Lemon peel	A whole

*1 Cut into 1 cm cubes.

Bake Only

Cake

Menu 17 (1 h 10 min)

Butter	110 g
Sugar	100 g
2 Eggs (M), beaten	100 g
Milk	1 tbsp
Plain flour	180 g
Baking powder	3 g

- 1 In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well.
- 2 Add milk, sifted A, beating well after addition.
- 3 Remove the kneading blade and line the greaseproof paper around the bread pan, then pour in the mixed ingredients.
- 4 Set the bread pan into the main unit, and plug the machine into the socket.
- 5 Select the menu and set the baking time: 1 hour and 10 minutes.
- 6 Press button to start.
- 7 Press button and remove cake when machine beeps 8 times and the cube (■) near END flashes.

Jam

Strawberry Jam

Menu 18 (2 h)

Strawberries, finely chopped	400 g
Sugar	140 g

- The outcome may vary depending on the type of strawberry.

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