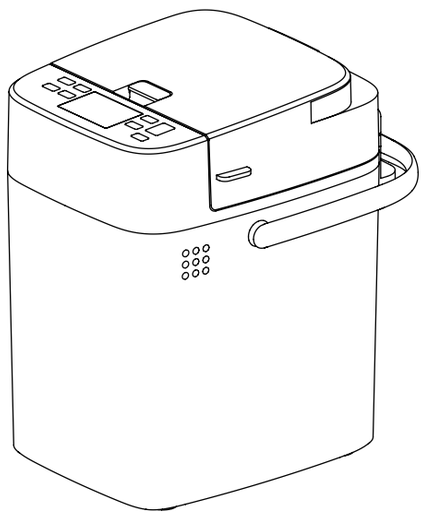
Panasonic

Operating Instructions

Automatic Bread Maker (Household Use)

Model No. SD-PMC100



Scan the QR code for more recipes and version of Operating Instructions
https://www.panasonic.com

Thank you for purchasing this Panasonic product.

- Please read these instructions carefully to use the product correctly and safely.
- Before using this product, please give your special attention to **"Safety Precautions"** and **"Important Information"** (P. EN2-EN4).
- Please keep these Operating 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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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 product is misused.**

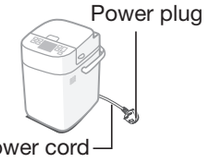
⚠ **WARNING:**	Indicates potential hazard that could result in serious injury or death.
⚠ **CAUTION:**	Indicates potential hazard that could result in minor injury or property damage.

■ **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.**
  ➡ Please consult a Panasonic customer service centre on repairs.
- **Do not damage the power cord or power plug.**
  Following actions are strictly prohibited. Modifying or placing near heating element, bending, twisting, pulling along, pulling over sharp edges, putting heavy objects on top, bundling the power cord and carrying the appliance by the power cord.
- **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the outlet.**
  ➡ If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazards.
- **Do not plug or unplug the power plug with wet hands.**
- **Do not immerse the appliance in water, or splash it with water and / or any liquid.**
- **Do not let the power cord hang over the edge of table or worktop, or touch hot surfaces.**
- **Do not touch, block or cover the steam vents during use.**
  • Especially pay attention to children.
- **Children shall not play with the appliance.**

⚠ WARNING

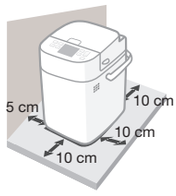
To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.

- **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 without supervision.**
- **Always keep the infants and children away from the appliance including power cord.**
- **Keep the appliance and its cord out of reach of children less than 8 years.**
- **Make sure the voltage indicated on the label of the appliance is the same as your local supply. Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure the total wattage does not exceed the rated wattage of the outlet.**
- **Insert the power plug firmly.**
- **Dust off the power plug regularly.**
  ➡ Unplug the power 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 power plug and the power cord become abnormally hot.
  • The power cord is damaged or the appliance power fails.
  • The main unit is deformed, has visible damage or is abnormally hot.
  • The appliance makes abnormal turning noise during use.
  • There is unpleasant smell.
  • There is another abnormality or failure.
  ➡ Unplug the appliance immediately and contact to the service centre for the check or the repair.

⚠ CAUTION

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

- **Do not touch the hot area such as the bread pan, inside of main 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 the appliance on following places.**
  • On uneven surfaces, on electrical appliances such as a refrigerator, on carpet or tablecloths, or on nonheat-resistant surface etc.
  • Places where it may be splashed with water or near a heat source.
  • Near any open water sources such as sinks, or the like.
- **Do not use the appliance near wall, furniture, or in enclosed spaces such as built-in cupboard.**
  ➡ Position the appliance on a firm, dry, clean flat heatproof workshop at least 10 cm from the edge of worktop, and at least 5 cm from adjacent wall and other objects.

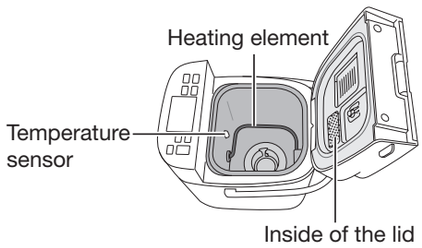


- **Do not remove the bread pan or unplug the appliance during use.**
- **Do not insert any object in the gaps.**
- **Do not use an external timer etc.**
  • This appliance is not intended to be operated by means of an external timer or separate remote-control system.

- **Unplug the power plug from the outlet when the appliance is not in use.**
- **Make sure to hold the power plug when unplugging it. Never pull on the power cord.**
- **In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.**
- **Before handling, moving, and cleaning, unplug the appliance and allow it to cool down.**
- **This appliance is intended for household use only.**
- **Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.**
- **Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.**
- **Appliances are not intended to be operated by means of an external timer or separate remote-control system.**

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 exceed the capacity of flour (max 300 g), raisins/nuts (max 100 g). (See P. EN10.)**
- **Do not use a knife or any other sharp tool to clean the heating element.**
- **Do not drop the appliance to avoid damaging it.**
- **Do not store any ingredients or bread in the bread pan.**
- **Only the appropriate connector must be used.**
- **The connector must be removed before the appliance is cleaned and that the appliance inlet must be dried before the appliance is used again.**
- **Please ensure the ice cream container is installed correctly and securely on the bread maker.**
- **This product cannot withstand heat; do not heat this product to avoid the risk of melting or explosion.**
- **During operation, do not let hands, hair, or clothing come into contact with rotating parts to avoid injury.**
- **Do not place the ice cream container on a flame or hot plate for operation. Do not expose to heat sources or clean in a dishwasher. Failure to do so could result in fire, electric shock, damage, or failure to freeze.**
- **If the ice cream container coolant (the liquid is blue) leaks out, please stop using it and contact the Panasonic Customer Service Center.**
- **Make sure to use an appropriate blade for the menu. Using incorrect blade may occur damaging to a non-stick coating on the blade or bread pan.**
- **Make sure to clean the appliance after every use. (See P. EN9)**
- **Surface is able to get hot during use.**





This symbol on the products indicates "Hot surface and should not be touched without caution".

Electrical Requirement

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

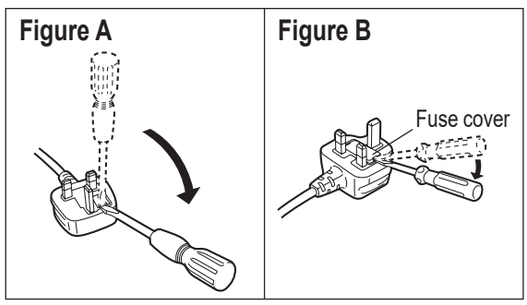
This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 5-amp fuse is fitted in this mains plug. Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 5-amp and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark or the BSI mark on the body of the fuse.
If the plug contains a removable fuse cover, you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover, the mains plug must not be used until a replacement cover is obtained.
A replacement fuse cover can be purchased from your local Panasonic Dealer.

If the fitted moulded mains plug is unsuitable for the socket outlet in your home, then the fuse should be removed and the mains plug cut off and disposed of safely. There is a danger of severe electrical shock if the cut off plug is inserted into any 13-amp socket.

How to replace the fuse

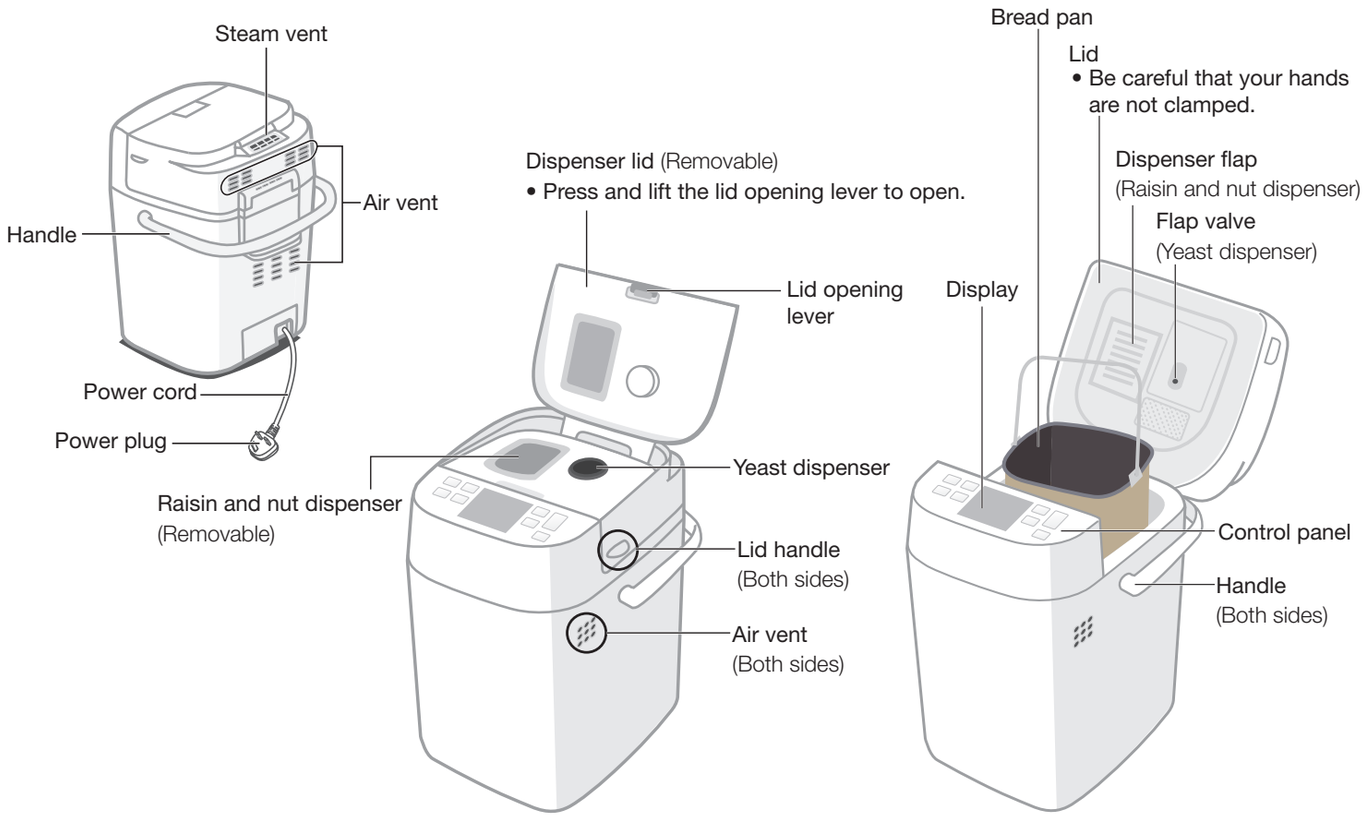
The location of the fuse differs according to the type of AC mains plug (figures A and B). Confirm the AC mains plug fitted and follow the instructions below. Illustrations may differ from actual AC mains plug. Open the fuse cover with a screwdriver and replace the fuse and close or attach the fuse cover.



Part Names and Instructions

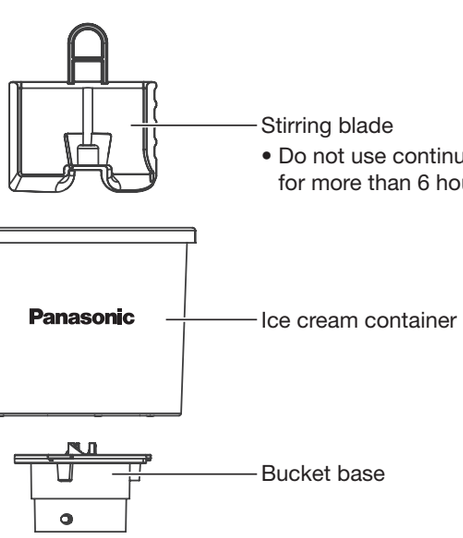
Main unit (including blades)

■ Please clean the bread pan, blades and accessories before initial use. (P. EN9)

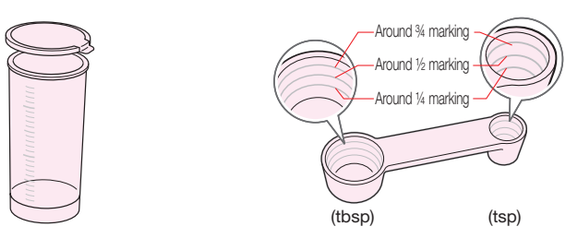


Ice cream container attachment

■ Upon first use, please wash the stirring blade, ice cream container, etc. (P. EN9)



Accessories (1 piece each)



Measuring cup
(Attached with lid)

Measuring spoon
"1 tbsp" in this Instructions refers to "1 tablespoon"; and "1 tsp" refers to "1 teaspoon".

Blades

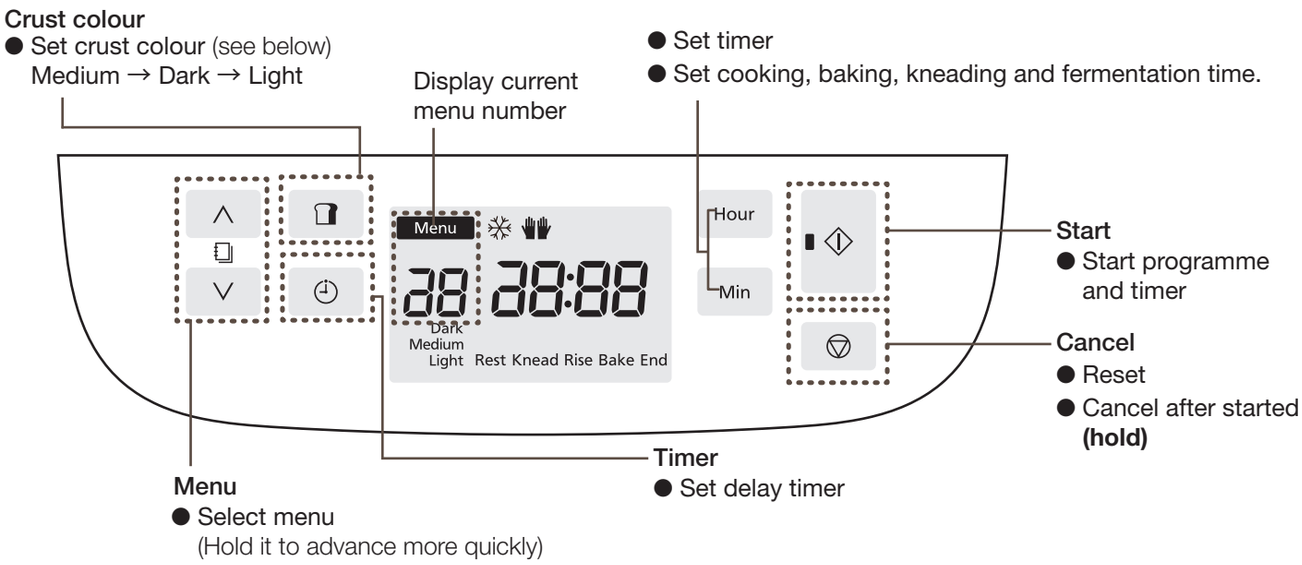


Kneading blade **Mochi blade**

• Do not use continuously for more than 6 hours.

Part Names and Instructions

Control panel (The LCD display will disappear when the power plug is unplugged.)



• Above picture shows all words and symbols, but only those relevant will be displayed during operation.

Crust colour function

You can set the crust colour as "Dark", "Medium" or "Light".

① After selecting a function of menu, press " " button to choose your preferred crust colour.

② Press " " button.

• The available menus are marked with " " symbol.

• The more sugar added, the darker the bread crust will be. The height of the bread will be reduced as sugar is reduced.

Timer function

Set delay timer (time until bread is ready).

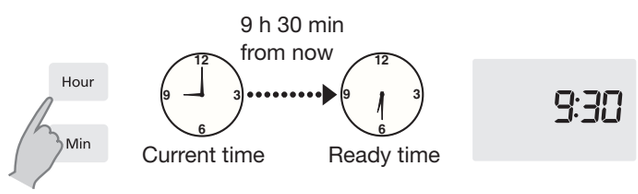
① After selecting a function of menu, press " " button.
  • After beep sounds are heard, the time display flashes.

② Press "Hour" or "Min" button to set the delay timer.

③ Press " " button (timer setting completed).

• For the menus with " " function, please set the " " function first, and then set the " " function.

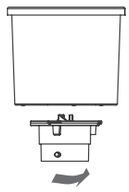
• For available menus, the timer can be set up to 13 hours.
e.g.: It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
→ Set the timer to 9:30 (9 hours and 30 minutes from now).



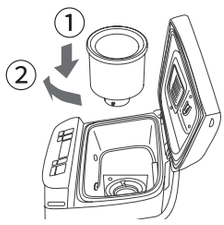
How to Use (Ice cream container)

1 **Remove the ice cream container from the freezer. Align the bucket base with the groove and rotate counterclockwise until a “click” is heard, ensuring it is securely locked.**

Before use, the ice cream container (excluding the bucket base) needs to be frozen in a freezer (-18 ºC or lower) for 8 to 16 hours.

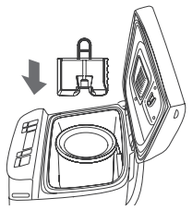


2 **Open the lid of the bread maker, place the ice cream container with the bucket base onto the base of the bread maker, and then rotate it clockwise into the slot.**

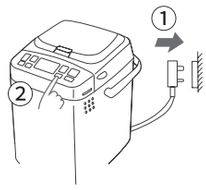


3 **Place the stirring blade onto the stirring shaft inside the ice cream container.**

If the stirring blade pops out, it needs to be pressed back manually.

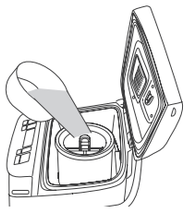


4 **Connect the power supply and select the corresponding menu on the bread maker. Press " ⏻ " button to start.**

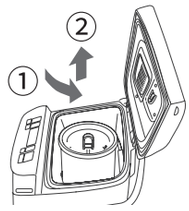


5 **Take the ingredients that have been mixed and refrigerated in advance out of the refrigerator. Slowly pour them into the ice cream container and close the lid.**

Note: Do not add ingredients with temperatures above 25 ºC, and only include ice cream ingredients. First, place the stirring blade, then pour in the ingredients.



6 **When the buzzer sounds continuously, the bread maker stops working automatically. Rotate the ice cream container counterclockwise to remove it; the ice cream is now ready to be taken out and eaten.**



Tips

- Before freezing, please clean and wipe dry the ice cream container (including the bottom).
- When freezing the ice cream container in the freezer, it must be placed upright on a surface. Do not place it upside down or on its side. To ensure the ice cream sets properly, the freezing temperature must be -18 °C or below, and the freezing time should be 8 to 16 hours. (It is best to freeze it at night and use it during the day.)
- When removing the Ice cream container from the freezer, confirm that it is completely frozen. Shake the bucket gently; if there is no sound of liquid flowing, the cooling liquid has frozen.
- Do not freeze the ice cream container for more than 48 hours. Do not put the bucket base into the freezer to freeze.

Baking Basic Bread

Menu 1 **Basic** Crispy crust and delicious taste | Time required: approx. 4 h~ 4 h 5 min

	Strong white bread flour	250 g
	Butter	15 g
	Sugar	2 tsp
	Salt	¾ tsp
	Water	170 g (mL)
	Dry yeast	¾ tsp

- Completion time preset range: after 4 - 13 hours.

Indicate bread crust colour can be selected: Dark, Medium, Light.

Indicate the completion time of bread can be preset.

- The meanings of the small icons in front of all menu ingredients are as follows:

Should be placed into bread pan.

Should be placed into yeast dispenser.

Additional ingredients that can be added into raisin and nut dispenser directly.

Add ingredients or additional ingredients, or do manual operations.

This icon is only displayed in the ice cream menu. (Requires the Ice cream container)

Baking Basic Bread

Preparation

1 Place the appliance on a firm, dry, clean flat heatproof worktop.

2 **Open the lid, rotate the bread pan anticlockwise and remove it.**
Place the kneading blade onto the shaft.
- After installation, there is a 3 cm clearance.
- It should be free from any dough around.

3 **Place the ingredients with bread pan icon into the bread pan in the order listed in the recipes.**
Place the bread pan into the main unit by turning it clockwise, then close the lid.
- Put on the ingredients into the bread pan like a mountain, and add the water along the periphery.
- The handle of bread pan will stand up. (To make it convenient for taking out the pan.) There is no need to press it down to the bottom.

4 **Open the dispenser lid, add dry yeast into the yeast dispenser. Then close the dispenser lid and plug in.**
- To prevent dry yeast from getting wet or being unable to fall into bread pan due to static electricity, make sure the dispenser lid and dispenser are dry before putting in. If the yeast dispenser is wet, please use tissue to absorb the moisture. (Static electricity will be generated by wiping.) Yeast cannot drop from the yeast dispenser which will result in poor bread fermentation.
- Do not open the lid, otherwise the dry yeast will spill out.

Method

5 **Press the menu Up or Down arrow button to change the menu number.**
Select menu "1", then choose to set following convenient functions. (Available functions of each menu are indicated by the following icons next to the recipe.)
Press " " button to choose bread crust colour. (Default: Medium)
Press " " button to preset the completion time of bread. (Default: Time until bread is ready)
For more details of the above convenience functions, please refer to P. EN6.

6 **Press " " button, and the display will show the approximate time of completion.**
- Sound will be heard while the dry yeast is falling through the yeast dispenser.

Taking out

7 **After menu programme is completed, beep sounds will be heard.**
After confirming the completion of baking, press " " button and unplug.

8 **Take out the bread pan by using dry thick oven gloves and place it on a table with kitchen cloth to cool down.**
Then remove the bread and place it on the baking grille or other similar grille for cooling down.
- Do not use wet oven gloves, otherwise it easily causes burn.
- Pay attention to the rest place of the bread pan. (The bread pan is really hot.)
- The bread will deform or shrink, if it is left inside the appliance for a while.
- Do not use a knife etc to take bread out.
- After bread is taken out, confirm if the kneading blade is embedded into the bread. If yes, take it out. (The kneading blade will be damaged if you cut the bread directly.)
- Please don't touch the bottom of bread pan. (Kneading blade rotation may damage bread shape.)

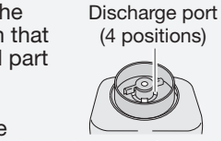
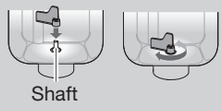
Troubleshooting

In case of the following displays...

Display U 18	• When using the "Ice Cream" menu, the high-temperature setting was mistakenly used. • Press " " button and reselect "Ice Cream" menu.	
Display U50	• The oven temperature rises high due to continuous use.	**Open the lid to reduce heat inside of the main unit fully.** (Cool down for about 1 hour after baking is finished).
Display H01 ~ H02	• Failure • Please contact with Panasonic service centre for repair.	

- Please confirm the following issues first. If any anomaly is still identified, please contact Panasonic customer service centre immediately.

When the following conditions happen	Causes	Solutions
Key operation is disabled.	● Power plug is not plugged in.	**Plug in the power plug.**
Dry yeast is not dispensed.	● Timing for automatically adding dry yeast depends on the room temperature and menu you have selected.	
	● Yeast dispenser is damp or has static electricity.	**Wipe with a wrung cloth and air dry.**
	● Is the dry yeast dampened?	**Use new dry yeast.**
Raisins and nuts cannot be added.	● Are the ingredients piled up?	**Spread the ingredients flat.**

When the following conditions happen	Causes	Solutions
Operation stops midway (Display current time)	**Power interruption during operation?** ● Operation will stop if power fails for more than 10 minutes.	**The dough can be used again if the operation stops in the dough stage.**
	Paddle stops rotating? ● If too many ingredients are added or the paddle becomes jammed by hard materials, the motor may become overloaded. This will trigger the safety mechanism and cause the paddle to stop in the middle way. (Even after the operation is completed, the contents may remain powdery and unbaked.)	**Unplug the power immediately. Discard the contents of the bread pan. Allow the unit to rest for at least 30 minutes. Then, restart according to the instructions in the manual and use the ingredient quantities specified in the recipe. If the unit still fails to operate normally after following the above steps, please contact Panasonic customer service centre for repair.**
Timer cannot be set.	● Is the time you want to set beyond the timer range? The time needed to complete baking varies from different menus.	**Adjust timing according to the recipe.**
Start kneading immediately after timer setting.	● For the bread that uses instant dry yeast, only the initial "Kneading" procedure will be started immediately after timer setting.	
Sounds are heard during operation and timing.	The following sounds are normal. ● When dough kneading, air discharge or mochi making are going on, • the sounds of kneading are heard. • the sounds of motor running are heard. • the sounds of mochi making are heard. ● When instant dry yeast and the ingredients of the raisin and nut dispenser are added into the bread pan. • the sounds of opening the flap valve and the dispenser flap are heard.	
Abnormal sounds on the blade	● There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so.)	
Powders still remain and baking does not occur.	● Have you forgotten to place the blade?	**Place the blade.**
	● Is the blade shaft excessively fastened in the bread pan so that it cannot move?	**Please replace the main shaft bearing if the blade shaft does not rotate.** **(Please consult your Panasonic customer service centre.)**
Dough is leaking out at the bottom of the bread pan.	● A small amount of dough leaks out from the discharge port of the bread pan during operations. (To avoid affecting the rotations, the dough that enters the rotational part will be discharged.) This is normal. Please confirm if the blade is rotating.  At the bottom of the bread pan	
The bottom of the bread pan turns black.	● The bottom of the bread pan may turn black due to frictions when kneading.	In that case, please wipe and clean with a damp kitchen towel.

● Smoke or odors may occur upon initial use. However, they will disappear some time after use. Operations are not affected.

Cleaning & Care

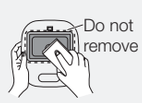
● Please clean and dry as quickly as possible! (Do not put an unclean or wet bread pan back into the main unit.)
● Clean with a soft sponge! (Do not use cleanser or metal brush to clean the bread pan. And do not use the nylon face of a sponge, sponges wrapped in nylon net or a dish dryer as well.)
● Before the first use, please soak the ice cream container and stirring blade in cold water to clean them.
● After use, please wash and dry as soon as possible. (Do not store in an unclean or wet state.)
● Please use a soft sponge for cleaning. (Do not use scouring powder, metal brushes, the nylon side of sponges, scouring pads, and do not use a dishwasher for cleaning.)
● When not in use for a long time, please dry thoroughly before storing.

Main unit

Wipe with a well-wrung cloth.
● Clean away the flour, instant dry yeast and ingredients left inside the main unit.

Dispenser lid

Remove and wash with water.
● Open the top lid to approximately a 70-degree angle, then lift upward from the right side.



Cleaning & Care

Bread pan, blade

Wash with water after the residual dough is cleared.

① Add a small amount of hot water into the bread pan and keep it still for a while.
- If blade is hard to remove, rotate the blade slightly to remove it.

② Clean the bread pan and the blade with a soft sponge.
- Do not leave dough residue around the installation shaft. Residual dough may damage the non-stick coating of the bread pan.

③ Remove any residual dough if still on the blade. Using a bamboo stick is recommended.

- Any residual dough on the shaft may cause the blade to be easily detached or left in the bread.
- Use kitchen detergents (neutral) to clean the shaft if it is very dirty.

Raisin and nut dispenser

After cleaning with a wrung-out damp cloth, allow it to air dry naturally.

- Do not wipe the yeast dispenser with a dry cloth, as static electricity may prevent the dry yeast from dispensing properly.

Lid

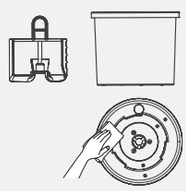
Wipe with a well-wrung cloth.

- Use a well-wrung cloth to clean away the instant dry yeast on the flap valve. If the bread rises excessively and touches the inner lid, the coating may corrode. However, this will not affect the bread-making performance, and accidental ingestion of any flaked coating poses no health risk. After baking, promptly wipe the inner lid with a wrung-out damp cloth.

Stirring Blade & Ice Cream Container

Remove, rinse with cold water, wipe dry, or air dry naturally.

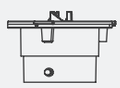
- Please clean dirt away with a neutral kitchen detergent.
- Before freezing, please clean and wipe dry the ice cream container (including the bottom).



(Bottom of the ice cream container)

Bucket Base

Clean the surface with a dishcloth and then allow it to air dry naturally.



Specifications

Power Supply	230 V-240 V ～ 50 Hz		
Heating Power	360 W-392 W		
Mixing Power	80 W-88 W		
Dimensions (W × D × H) (Approx.)	Main unit	24.1 cm × 30.4 cm × 30.7 cm	
	Ice cream container	14.4 cm × 14.4 cm × 16.2 cm	
Weight (Approx.)	Main unit	6.1 kg	
	Ice cream container	0.87 kg	
Maximum Capacity (Approx.)	Ice cream container	0.7 L	
Airborne acoustical noise	46.8 dB(A)		
Overheating Prevention Device	Thermal fuse		
Length of the Power Cord (Approx.)	0.9 m		
Capacity	Flour	Bread	max. 300 g
		Dough	max. 300 g
	Dry yeast		max. 4.2 g
	Raisins, nuts		max. 100 g
Power Consumption in off mode	n.a.		
Power Consumption in standby mode	0.4 W		
Power Consumption in network standby modes	n.a.		
Default time to switch to standby mode	n.a.		

Automatic Standby Mode

When the appliance is connected to the power supply, it immediately enters standby mode.
When the appliance is running, if you press the stop button, it will immediately enter standby mode.

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 authority.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

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Monday to Friday: 9 am - 8 pm
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https://www.panasonic.com
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DZ50E244
MX0626X0
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Printed in China