

QUICK GUIDE

KURZANLEITUNG / GUIDE RAPIDE /
SNELLE GIDS / GUIDA RAPIDA / GUÍA RÁPIDA

FULL MANUAL
VOLLSTÄNDIGE ANLEITUNG
MANUEL COMPLET
VOLLEDIGE HANDLEIDING
MANUALE COMPLETO
MANUAL COMPLETO



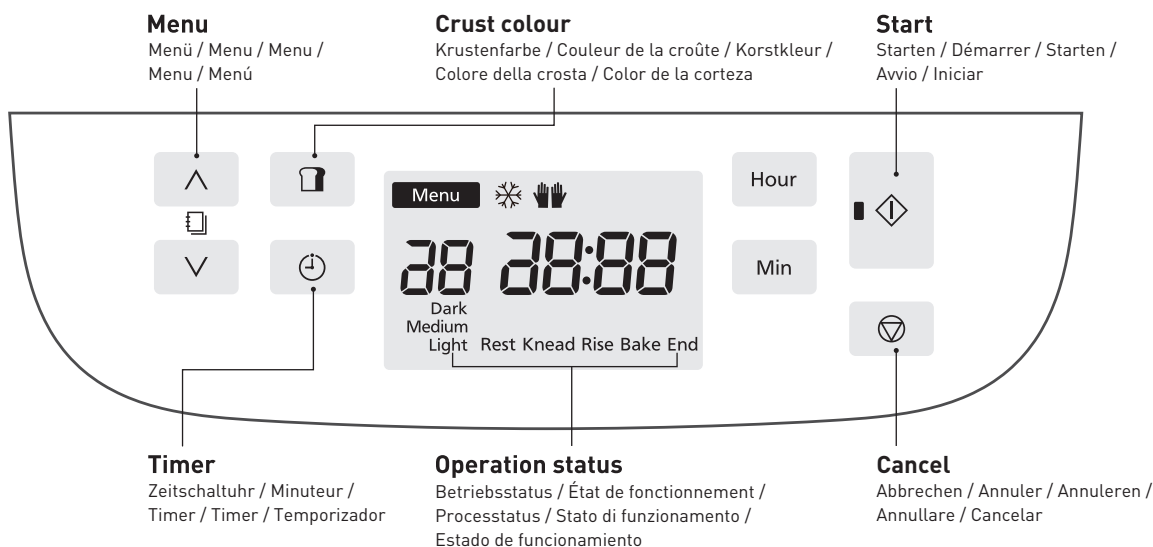
PMC100



PMC101

CONTROL PANEL

BEDIENFELD / PANNEAU DE COMMANDE / BEDIENINGSPANEEL /
PANNELLO DI CONTROLLO / PANEL DE CONTROL



ACCESSORIES

ZUBEHÖR / ACCESSOIRES /
HULPSTUKKEN / ACCESSORI / ACCESORIOS



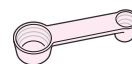
Bread pan

Messbecher / Moule à pain /
Bakblik / Cestello del pane /
Recipiente para el pan



Ice cream container

Eisbehälter / Récipient à crème glacée /
IJscontainer / Contenitore per gelato /
Contenedor para helado



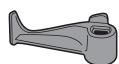
Measuring spoon

Messtöffel / Cuillère doseuse /
Maatleptje / Cucchiaino dosatore /
Cuchara de medir



Kneading blade

Knethaken / Bras pétrisseur /
Kneedmes / Lama impastatrice /
Pala de amasar



Mochi blade

Mochi-Knetbacken / Lama à mochi /
Mochi-kneedmes / Lama per mochi /
Pala de mochi

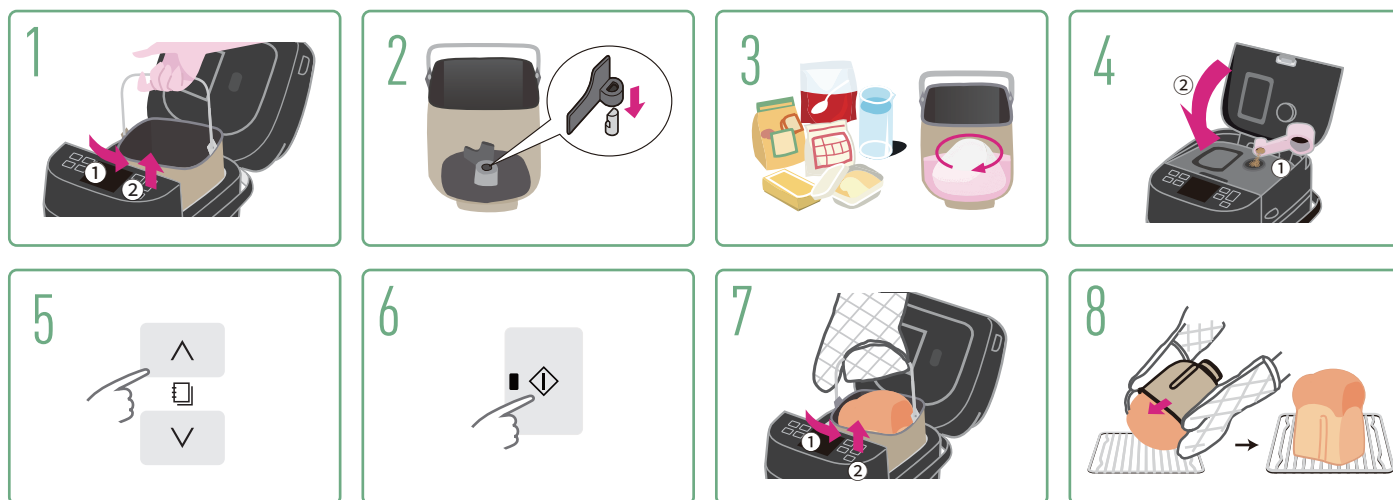


Measuring cup

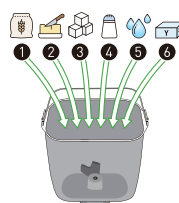
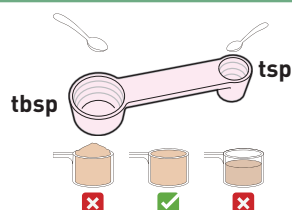
Messbecher / Gobelet à levain /
Zuurdesem maatbeker /
Bicchiere dosatore / Taza de masa madre

HOW TO USE (Bread pan)

GEBRAUCHSANLEITUNG (Backform) / MODE D'EMPLOI (Moule à pain) / HOE GEBRUIKEN (Bakblik) /
MODO D'USO (Cestello del pane) / CÓMO USARLO (Recipiente para el pan)



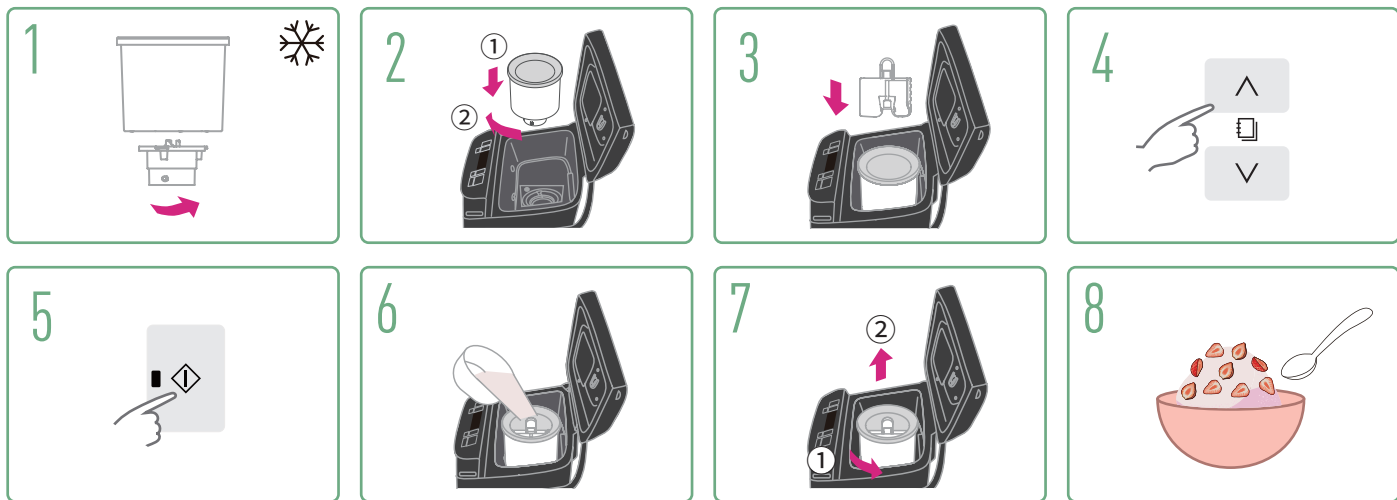
Notice



Recipes					
1	2	3	4	5	6
1	2	3	4	5	6
1	2	3	4	5	6
1	2	3	4	5	6
1	2	3	4	5	6

HOW TO USE (Ice cream container)

GEBRAUCHSANLEITUNG (Eisbehälter) / MODE D'EMPLOI (Récipient à crème glacée) /
HOE GEBRUIKEN (IJcontainer) / MODO D'USO (Contenitore per gelato) /
CÓMO USARLO (Contenedor para helado)



USAGE TIPS

ANWENDUNGSTIPPS / CONSEILS D'UTILISATION / GEBRUIKSTIPS /
CONSIGLI PER L'USO / CONSEJO DE USO



Tips in web

Tipps im Internet / Conseils sur le site web / Online tips /
Suggerimenti sul web/ Consejos en la web



MORE RECIPES

WEITERE REZEPTE
AUTRES RECETTES
MEER RECEPTEN
ALTRE RICETTE
MÁS RECETAS

RECIPES

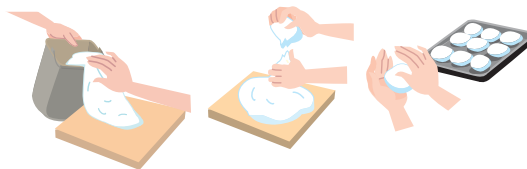
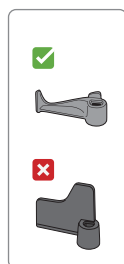
REZEPTE / RECETTES / RECEPTEN /
RICETTE / RECETAS

Mochi No.31

Mochi / Mochi /
Mochi / Mochi /
Mochi

⌚ 1 h 5 min

		250 g
		250 mL



- Use cornstarch to avoid stickiness.
Verwenden Sie Maisstärke, um Klebrigkeit zu vermeiden. / Utilisez de la fécule de maïs pour éviter que cela colle. / Gebruik maïszetmeel om plakkerigheid te voorkomen. / Usa l'amido di mais per evitare che si appiccichi. / Use maicena para evitar que se pegue.
- Be careful, it's hot.
Vorsicht, heiß! / Attention, c'est chaud. / Voorzichtig. Heet! / Attenzione, scotta. / Tenga cuidado, que quema.

Ice Cream (Vanilla) No.32

Eiscreme (Vanille) / Crème glacée (vanille) /
Roomijs (vanille) / Gelato (vaniglia) /
Helado (vainilla)

⌚ 25 min

		60 g
		170 g
		2.5 g
		30 g

Ice Cream (Chocolate) No.32

Eiscreme (Schokolade) / Crème glacée (chocolat) /
Roomijs (chocolade) / Gelato (cioccolato) /
Helado (chocolate)

⌚ 25 min

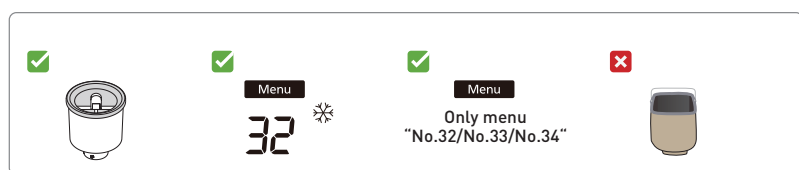
		65 g
		140 g
		30 g
		30 g

Ice Cream (Strawberry) No.32

Eiscreme (Erdbeere) / Crème glacée (fraise) /
Roomijs (aardbei) / Gelato (fragola) /
Helado (fresa)

⌚ 25 min

		160 g
		8 g
		90 g
		20 g
		15 g
		50 g



Strong white bread flour
Weizenmehl für Brot / Farine de blé pour pain blanc fort /
Sterke bloem voor wit brood / Farina forte per pane bianco /
Harina de pan de fuerza

Strong whole wheat bread flour
Vollkornmehl für Brot / Farine de blé pour pain complet fort /
Sterke bloem voor volkorenbrood /
Farina forte per pane integrale / Harina integral de pan de fuerza

Durum wheat flour
Hartweizenmehl / Farine de blé dur /
Durumtarwebloem / Farina di grano duro /
Harina de trigo duro

Rye flour
Roggenmehl / Farine de seigle /
Roggebloem / Farina di segale /
Harina de centeno

Plain flour
Weizenmehl Typ 405 / Farine ordinaire /
Gewoon meel / Farina 00 / Harina de trigo común

Brown rice flour
Braunes Reismehl / Farine de riz brun /
Bruinerijstmeel / Farina di riso integrale /
Harina de arroz integral



BREAD

BROT / PAIN / BROOD / PANE / PAN

Basic No.1

Weißbrot / Basique / Basis /
Base / Básico

🕒 4 h – 4 h 5 min

		250 g
		15 g
		2 tsp
		¾ tsp
		170 mL
		¾ tsp

Whole Wheat No.4

Vollkorn / Blé Complet / Volkoren /
Integrale / Integral

🕒 5 h

		250 g
		15 g
		2 tsp
		¾ tsp
		190 mL
		¾ tsp

Basic Rapid No.2

Weißbrot schnell / Basique Rapide / Basis Snel /
Base rapida / Básico rápido

🕒 1 h 55 min – 2 h

		250 g
		15 g
		2 tsp
		¾ tsp
		170 mL
		1¼ tsp

Seed Bread No.6

Körnerbrot / Pain aux Graines / Zadenbrood /
Pane ai semi / Pan con semillas

🕒 2 h 10 min

		150 g
		50 g
		50 g
		15 g
		¾ tsp
		1½ tsp
		170 mL
		1¼ tsp
		60 g
		5 mm

Basic Raisin No.3

Weißbrot mit Rosinen / Basique aux Raisins /
Basis met rozijnen / Base con uvetta /
Básico con pasas

🕒 4 h

		250 g
		15 g
		2 tsp
		¾ tsp
		170 mL
		¾ tsp
		100 g

Italian Bread No.8

Italienisches Brot / Pain Italien /
Italiaans brood / Pane italiano / Pan italiano

🕒 4 h 30 min

		250 g
		1 tbsp
		1 tsp
		160 mL
		½ tsp
		½ tsp



GLUTEN FREE

GLUTENFREI / SANS GLUTEN / GLUTENVRIJ / SENZA GLUTINE / SIN GLUTEN

Gluten Free Bread No.9

Glutenfreies Brot / Pain Sans Gluten /
Glutenvrij brood / Pane senza glutine /
Pan sin gluten

🕒 1 h 50 min – 1 h 55 min

		210 g
		1 (50 g)
		2 tsp
		1½ tbsp
		40 g
		¾ tsp
		100 g
		200 g
		1½ tsp
		1½ tsp

Gluten Free Cake No.10

Glutenfreier Kuchen / Gâteau Sans Gluten /
Glutenvrije cake / Torta senza glutine /
Pastel Sin Gluten

🕒 1 h 50 min

		120 g
		120 g
		3 (150 g)
		100 g
		100 g
		25 g
		8 g
		1 cm

Gluten Free Pizza Dough No.12

Glutenfreier Pizzateig /
Pâte à Pizza Sans Gluten /
Glutenvrij pizzadeeg /
Impasto pizza senza glutine /
Masa de Pizza sin gluten

🕒 45 min

		230 mL
		250 g
		1 tbsp
		½ tsp
		½ tsp
		½ tsp



White rice flour

Weißes Reismehl / Farine de riz blanc /
Witterijstmeel / Farina di riso bianco /
Harina de arroz blanco



Milk

Milch / Lait / Melk / Latte / Leche



Water

Wasser / Eau / Water / Acqua / Agua



Raisins

Rosinen / Raisins secs / Rozijnen /
Uvetta / Pasas



Xanthan gum

Xanthan / Gomme xanthane /
Xanthaangom / Gomma di xantano /
Goma xantana



Eggs, beaten

Eier, verquirlt / Œufs, battus /
Eieren, geklopt / Uova sbattute /
Huevos batidos



Whipping cream

Schlagsahne / Crème fouettée /
Slagroom / Panna da montare /
Nata para montar



Cider vinegar

Apfelessig / Vinaigre de cidre /
Appelciderazijn / Aceto di sidro di mele /
Vinagre de manzana



Dark chocolate, melted

Zartbitterschokolade, geschmolzen /
Chocolat noir, fondu /
Donkere chocolade, gesmolten /
Cioccolato fondente, sciolto /
Chocolate negro, derretido



Dry yeast

Trockenhefe / Levure sèche / Droge gist /
Lievito secco / Levadura seca



Vegetable oil

Pflanzenöl / Huile végétale /
Plantaardige olie / Olio vegetale /
Aceite vegetal



Oil

Öl / Huile / Olie / Olio / Aceite



Cacao powder

Kakaopulver / Cacao en poudre /
Kakaopoeder / Cacao in polvere /
Cacao en polvo



Baking powder

Backpulver / Levure chimique /
Bakpoeder / Lievito in polvere /
Levadura en polvo



Butter

Butter / Beurre / Boter / Burro / Mantequilla



Olive oil

Olivenöl / Huile d'olive / Olijfolie /
Olio d'oliva / Aceite de oliva



DOUGH

TEIG / PÂTE / DEEG / IMPASTO / MASA

Bread No.13

Brot / Pain / Brood /
Pane / Pan

🕒 2 h 20 min

		250 g
		15 g
		2 tsp
		¾ tsp
		160 mL
		¾ tsp

Pizza/Focaccia No.17

Pizza/Focaccia / Pâte à Pizza/Focaccia /
Pizza/Focaccia / Impasto per pizza/focaccia /
Masa para Pizza/Focaccia

🕒 45 min

		250 g
		2 tbsp
		1 tsp
		130 mL
		½ tsp

Pasta No.18

Pasta / Pâtes / Pasta /
Pasta / Pasta

🕒 20 min

		300 g
		1 tsp
		170 g



SWEET

SÜSS / SUCRÉ / ZOETIGHEDEN / DOLCE / DULCE

Cookies No.23

Kekse / Cookies / Koekjes /
Biscotti / Galletas

🕒 10 min

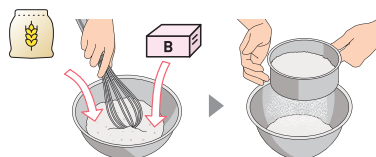
		170 g
		5 g
		3 g
		55 g
		1 (50 g)
		65 g
		40 g

Cake No.24

Kuchen / Gâteau / Cake /
Torta / Pastel

🕒 1 h 30 min

	A		180 g
			7 g
			100 g
			80 g
			30 g (2 tbsp)
			2 (100 g)



Panettone No.28

Panettone / Panettone / Panettone /
Panettone / Panettone

🕒 3 h 30 min

		200 g
		30 g 2-3 cm
		2 tbsp
		1 tbsp
		¾ tsp
		140 g
		¾ tsp
		40 g 1-2 cm
		70 g

Jam (Strawberry) No.29

Marmelade (Erdbeere) /
Confiture (Fraise) /
Jam (aardbei) /
Marmellata (Fragola) /
Mermelada (Fresa)

🕒 1 h 40 min

		400 g
		80 g
		20 g (20 mL)
		6 g

Frozen Yoghurt No.33

Frozen Joghurt / Yaourt Glacé /
Bevroren yoghurt / Frozen Yogurt /
Yogur Helado

🕒 25 min

		300 g
		30 g

Sorbet (Mango) No.34

Sorbet (Mango) / Sorbet (Mangue) /
Sorbet (mango) / Sorbetto (Mango) /
Sorbete (Mango)

🕒 25 min

		350 g
		15 g

Panasonic

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Sugar

Zucker / Sucre / Suiker / Zucchero / Azúcar



Salt

Salz / Sel / Zout / Sale / Sal



Black sesame seeds

Schwarzer Sesam / Graines de sésame noir /
Zwarte sesamzaadjes / Semi di sesamo nero /
Semillas de sésamo negro



Honey

Honig / Miel / Honing / Miele / Miel



Pectin powder

Pektinpulver / Pectine en poudre /
Pectinepoeder / Pectina in polvere / Pectina en polvo



Walnuts

Walnüsse / Noix / Walnoten / Noci / Nueces



Strawberries, finely chopped

Erdbeeren, fein gehackt / Fraises, finement hachées /
Aardbeien, fijngehakt / Fragole, tritate finemente /
Fresas, picadas finamente



Mango puree

Mango-Püree / Purée de mangue / Mango-puree /
Purea di mango / Puré de mango



Skimmed milk powder

Magermilchpulver / Lait écrémé en poudre /
Mager melkpoeder / Latte scremato in polvere /
Leche desnatada en polvo



Potato starch

Kartoffelstärke / Féculé de pomme de terre /
Aardappelzetmeel / Fecola di patate / Fécula de patata



Vanilla extract

Vanilleextrakt / Extrait de vanille / Vanille-extract /
Estratto di vaniglia / Extracto de vainilla



Lemon juice

Zitronensaft / Jus de citron / Citroensap /
Succo di limone / Zumo de limón



Greek yogurt

Griechischer Joghurt / Yaourt grec / Griekse yoghurt /
Yogurt greco / Yogur griego