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Panasonic®

OPERATING INSTRUCTIONS AND RECIPES Automatic Bread Maker (Household Use)

Model No. **SD-B2510**





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 (See P. 3–5) and Important Information (See P. 6) 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.**

 **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.**

→ 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 centre 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.



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.



- **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.

- **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.
- **Do not use the appliance if the parts of the appliance is deformed or damaged such as having visible cracks or chips.**
→ Consult the place of purchase or Panasonic service centre for inspection or repair.



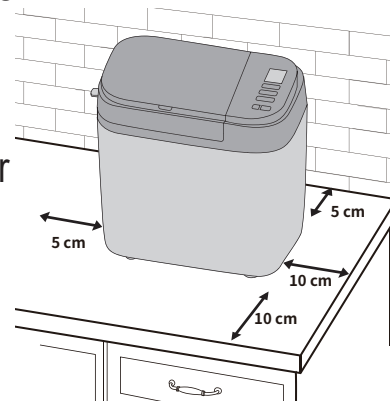
CAUTION

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.

● 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 (600 g) and raising ingredients such as dry yeast (7 g) or baking powder (13 g). (See P. 23)



● 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.

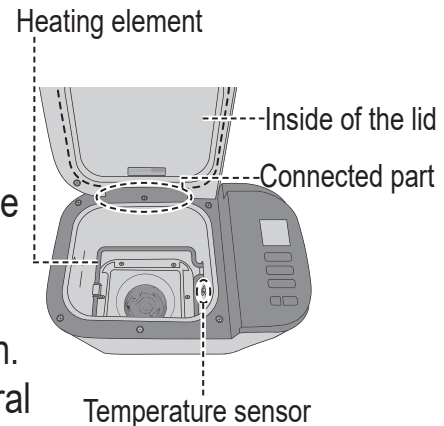
● This appliance is intended for household use only.

● Ensure to clean the appliance especially surfaces in contact with food after use. (See P. 19)



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.
- When taking the handle of bread pan, hold the central part of the handle to avoid shaking or collision.



This symbol on the appliance 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 13-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 13-amp and that it is approved by ASTA or BSI to BS1362.

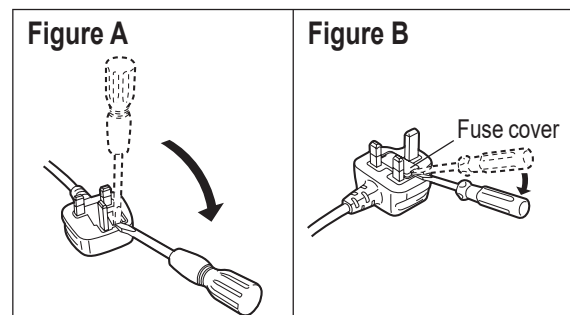
Check for the ASTA mark  or the BSI mark  on the body of the fuse. If the plug contains a removable fuse cover, you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover, the mains plug must not be used until a replacement cover is obtained.

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

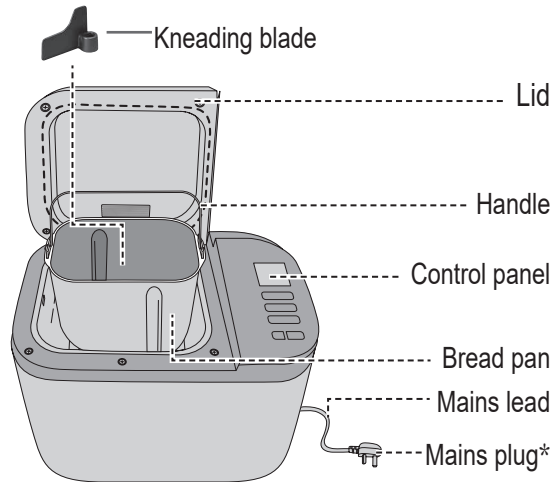
The location of the fuse differs according to the type of AC mains plug (figures A and B). Confirm the AC mains plug fitted and follow the instructions below. Illustrations may differ from actual AC mains plug. Open the fuse cover with a screwdriver and replace the fuse and close or attach the fuse cover.



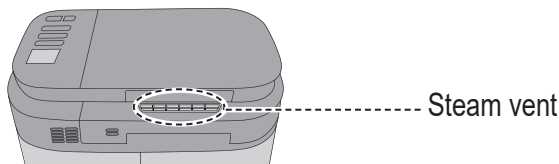


Parts Names and Instructions

Main Unit



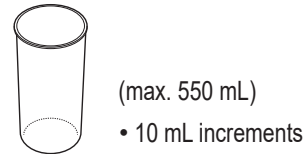
* The shape of mains plug may be different from illustration.



Accessories

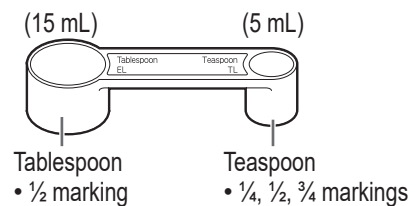
Measuring cup

To measure out liquids.



Measuring spoon

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



Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier when removing bread.

■ To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan.
If the bread cannot be easily removed from the bread pan, leave the bread pan for 5 – 10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the bread pan several times using oven gloves. (See P. 12)
(Hold the handle down so that it does not get in the way of bread.)
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it.
If it is embedded, wait for the loaf to cool and remove it.
(Do not use hard or sharp utensils such as a knife or a fork.)
Be careful not to get burn as the kneading blade may still be hot.
- 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 non-stick finish coating. If using large chunks of ingredient, break or cut into small pieces. Please follow the information of **Additional Ingredients** (see P. 10) and the recipe quantities stated.
- Use only supplied kneading blade for this appliance.

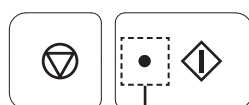
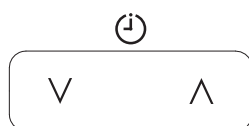
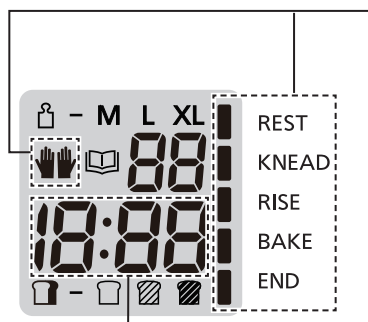
The bread pan, kneading blade and bread may be very hot after baking. Always handle with care.



Parts Names and Instructions

Control Panel and Display

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



Stop

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

Start

Press this button to start the program.

Status indicator

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

Operation status

Displayed for the current stage of the program except ⬇.

- ⬇ : • Provide an indication of adding ingredients manually.
- Provide an indication of doing manual operation.
(See P. 11 for available menu.)

Time showing

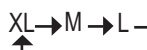
- Time remaining until ready.
- When adding ingredients manually, display will show the time until adding extra ingredients in the program.
- Menu required some manual steps, display will show the remaining time until starting its process after press ⬇ button.

Menu

- Press ⬆ or ⬇ once to be a setting mode.
- Press ⬆ or ⬇ again to change Menu number.
(To advance more quickly, hold the button.) (See P. 11 for menu number.)

Size

Press this button to choose size. See P. 11 for available menu.



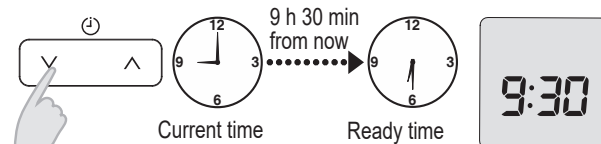
Crust

Press this button to choose crust colour. (See P. 11 for available menu.)



Timer

- Set delay timer (time until bread is ready).
For available menu, it can be set up to 13 hours. (See P. 11)
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).



- Setting time for Sweet Menus:

“⬆” 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.)

- Menu “Cake”

Pressing the button once will advance the additional baking time by 1 minute.

- Menu “Bake Only”

Pressing the button once will advance the baking time including additional baking time by 1 minute.

- Menu “Jam” and “Compote”

Pressing 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 sourdough 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 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.

Wholemeal 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

Enables 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, 6, 10 or 13.

When room temperature is high, use chilled water for menu 8 or 9.

Always measure out liquids using the measuring cup provided.

Salt

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

Fat

Adds 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.)

Bran

Increases the bread's fibre content.
• Use max. 50 g (5 tbsp).

Wheat germ

Gives the bread a nuttier flavour.
• Use max. 50 g (4 tbsp).

Spices, herbs

Enhance the flavour of the bread.
• Only use a small amount (max. 1 tbsp).

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 4.
- With some mixes, it is not clear how much dry yeast is included, so 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, then the water.
- ② Set the machine according to the type of flour included in the mix, and start the baking.
 - White flour - recommended for menu 4.
 - Brown flour - menu 1
 - Whole wheat - menu 5

Baking brioche with brioche mix

Select the menu 8 or 2 - "Medium" size - "Light" crust colour.

Tips: The outcome differs depending on the type of mixed flour.

Bread-making Ingredients

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

Available Menu

Bread			Dough
Basic Raisin	Whole Wheat Raisin	Brioche	Basic Raisin
Menu 3	Menu 7	Menu 8	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: 24 minutes – 44 minutes
- Menu 7 / Whole Wheat Raisin Bread: 18 minutes – 53 minutes
- Menu 8 / Brioche: 55 minutes – 1 hour 5 minutes
- Menu 15 / Basic Raisin Dough: 53 minutes – 1 hour 3 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

■ 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.

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 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. You must also ensure that the yeast used contains no gluten.



Menu Charts and Baking Options

Function Availability and Time Required

• The machine stops or moves during process based on the operating program. • Time required for each process will differ according to room temperature.

	Menu Number	Menu	Options			Processes					Remark	Refer. Page
			Size 	Crust 	Timer 	Rest	Knead	Rise	Bake	Total		
Bread	1	Basic	✓	✓	✓	30 – 60 min	20 – 30 min *3	1 h 50 min – 2 h 20 min	50 – 55 min	4 h – 4 h 5 min	—	P. 12
	2	Basic Rapid	✓	✓	—	—	15 – 20 min	approx. 1 h	35 – 40 min	1 h 55 min – 2 h	—	P. 12
	3	Basic Raisin	✓	✓*1	✓	30 – 60 min	20 – 30 min *3	1 h 50 min – 2 h 20 min	50 min	4 h	✓	P. 12
	4	Bread Mix	—	✓	—	—	30 min *3	1 h 15 min	45 min	2 h 30 min	—	P. 12-13
	5	Whole wheat	✓	—	✓	1 h – 1 h 40 min	15 – 25 min *3	2 h 10 min – 2 h 50 min	50 min	5 h	—	P. 12-13
	6	Whole wheat Rapid	✓	—	—	15 – 25 min	15 – 25 min *3	1 h 30 min – 1 h 40 min	45 min	3 h	—	P. 12
	7	Whole wheat Raisin	✓	—	✓	1 h – 1 h 40 min	15 – 25 min *3	2 h 10 min – 2 h 50 min	50 min	5 h	✓	P. 12
	8	Brioche	—	✓*1	—	20 min	30 – 60 min *3	1 h 20 min – 1 h 30 min	45 min	3 h 30 min	✓	P. 12-13
	9	French	—	—	✓	5 min – 1 h	35 – 40 min *3	3 h 10 min – 4 h 10 min	50 min	5 h 40 min	—	P. 12
Gluten Free	10	Gluten Free Bread	—	✓*2	—	—	20 – 25 min *5	35 – 40 min	50 – 55 min	1 h 50 min – 1 h 55 min	✓	P. 12-13
	11	Gluten Free Cake	—	—	—	—	20 min *4	—	1 h 30 min	1 h 50 min	✓	P. 12, 14
	12	Gluten Free Pizza	—	—	—	—	20 – 25 min *5	5 – 10 min	—	30 min	✓	P. 12, 14
	13	Gluten Free Pasta	—	—	—	—	15 min *5	—	—	15 min	✓	P. 12, 14
Dough	14	Basic	—	—	—	30 – 50 min	15 – 30 min *3	1 h 10 min – 1 h 30 min	—	2 h 20 min	—	P. 12, 15
	15	Basic Raisin	—	—	—	30 – 50 min	15 – 30 min *3	1 h 10 min – 1 h 30 min	—	2 h 20 min	✓	P. 12, 15
	16	Whole wheat	—	—	—	55 min – 1 h 25 min	15 – 25 min *3	1 h 30 min – 2 h	—	3 h 15 min	—	P. 12, 15
	17	Pizza	—	—	✓	(Knead) 10 – 18 min	(Rise) 7 – 15 min	(Knead) approx. 10 min	(Rise) approx. 10 min	45 min	—	P. 12, 15
Sweet	18	Cake	—	—	—	—	20 min *4	—	1 h 35 min	1 h 55 min	✓	P. 12, 15
	19	Bake Only	—	—	—	—	—	—	30 min – 1 h 30 min	30 min – 1 h 30 min	—	P. 16
	20	Jam	—	—	—	—	—	—	—	1 h 30 min – 2 h 30 min	—	P. 16
	21	Compote	—	—	—	—	—	—	—	1 h – 1 h 40 min	—	P. 16

- Abbreviations used in this 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 “Light” or “Medium” are available.

*2 Only “Medium” or “Dark” are available.

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

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

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

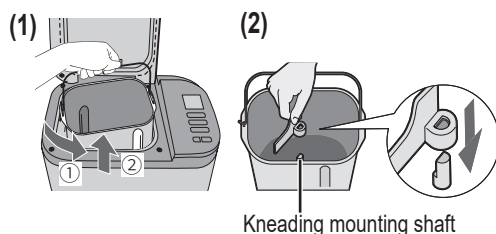
Handling Instructions

Before Use

- For the first time use, remove packing material and clean the machine. (See P. 19)
- Clean the machine when you have not used for a long time. (See P. 19)

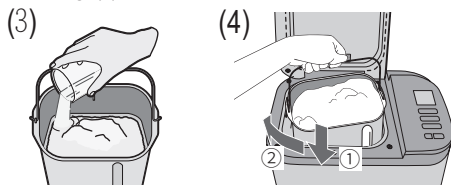
Preparations

- 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. 19)



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

- 3
 - 1 Place 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 - 240 V socket.

Make sure to complete the preparation steps before setting menu.

Baking Bread



Turn to P. 17 for recipes.

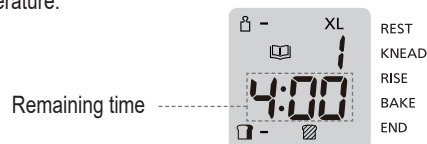
- 5 Press $\wedge$ or $\vee$ button in the Menu (📖) bar to select a bread menu.

- Choose the options for selected menu. (See P. 11)

📖 Bread Size 📖 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.

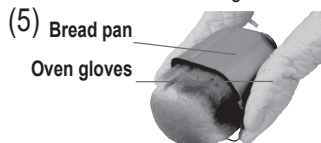


- Do manual operation when the beep sounds if you select the certain menus. (See P. 11, menus with 📖 icon.)
 - After that, then press ⏮ button again.
 - * Complete the works while 📖 is flashing on the display.
 - When 📖 stop flashing, display shows the remaining time.
 - * Do not add ingredients after display shows remaining time.
 - * Kneading will continue after a certain time without press ⏮ button.

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

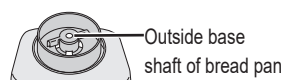
- 8 Remove the bread immediately by using dry oven gloves and place it on a wire rack. (5)

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



Make sure the blade has not come out with the bread.

- Moving the outside base shaft may damage the bread shape. (6)
- Always remove the kneading blade before slicing bread. (7)





Bread Mix



Turn to P. 17 for recipes.

1 — 4 See P. 12 of Preparations

5 Select menu 4, choose crust colour.

6 Press button to start.

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

7 Press button and remove bread when machine beeps 8 times and the cube () near **END** flashes.

Tips: The final outcome may differ depending on the actual bread mix used. (There may be greater variation with wheat free bread mixes.)

Baking Brioche



Turn to P. 17 for recipes

1 — 4 See P. 12 of Preparations

5 Select menu 8, choose crust colour.

6 Press button to start.

- Display shows the remaining time until the beep sounds.

7 After about 55 minutes - 1 hour 5 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 5 minutes without press 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, add them with the butter in step 7. (Use max. 150 g for ingredients)

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



Turn to P. 18 for recipes

1 — 4 See P. 12 of Preparations

5 Select the menu 10

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 press button.

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

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



Handling Instructions

Baking Gluten Free Cake



Turn to P. 18 for recipes

1 — 4 See P. 12 of Preparations

5 Select the menu 11

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 press 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 press 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 Pizza / Gluten Free Pasta



Turn to P. 18 for recipes

1 — 4 See P. 12 of Preparations

5 Select the menu

Gluten Free Pizza	Gluten Free Pasta
Menu 12	Menu 13

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 press button.

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

Gluten Free Pizza

9 Evenly divide the dough into two parts and press out the divided dough using a spoon or a spatula into about 20 cm circles on a greased baking tray.

10 Spread sauce and your favorite topping on the dough and bake it in the oven.

- The Gluten Free Pizza dough will be thinner and crispier than the traditional Pizza dough.

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



Turn to P. 18 - 19 for recipes

1 - 4 See P. 12 of Preparations

5 Press $\wedge$ or $\vee$ button in the Menu (📖) bar to select a dough menu.

6 Press $\diamond$ button to start.
• 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.

Tips: Timer is not available on dough menus except Pizza.

Bread 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



Turn to P. 19 for recipes

1 - 4 See P. 12 of Preparations

5 Select the menu 18

6 Press $\diamond$ 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 5 minutes while 🖐 is flashing. Close the lid and restart.**
• Kneading will continue after 5 minutes without press $\diamond$ 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 $\diamond$ 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



Turn to P. 19 for recipes

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 the menu 19

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  button as required.)

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

Making Jam / Compote



Turn to P. 19 for recipes

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.

Preparations for Compote-making

- ① Prepare the ingredients according to the recipe. (Remove the kneading blade.)
- ② Place the ingredients into the bread pan according to the order of recipes, pour water over ingredients.
- ③ Set the bread pan into the main unit, and plug the machine into the socket.

1 Select the menu

Jam	Compote
Menu 20	Menu 21

2 Set the cooking time, then start the machine.

3 Press button and remove Jam / Compote 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 minutes by pressing  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, to be boiled over or scorched as well as the compote.

Tips for Jam-making

- It's necessary to have an adequate amount of sugar, acid and pectin 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

		M	L	XL
	Dry yeast	2 tsp	2 tsp	2½ tsp
	Strong white bread flour	400 g	500 g	600 g
	Eggs (L), beaten	1	1	2
	Sunflower seeds	50 g	65 g	75 g
	Cheese	50 g	65 g	75 g

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

Option icon

 Light crust  Medium crust  Dark crust  Delay timer

Necessary operation icon

 Place 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.

Abbreviation:

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

Bread Recipes

Basic

White Loaf

Menu 1 (4 h - 4 h 5 min)    

		M	L	XL
	Dry yeast	1 tsp	1 tsp	1¼ tsp
	Strong white bread flour	400 g	500 g	600 g
	Butter	20 g	30 g	40 g
	Sugar	1 tbsp	1½ tbsp	2 tbsp
	Salt	1½ tsp	1½ tsp	2 tsp
	Water	280 mL	340 mL	400 mL

Bread Mix

Bread Mix

Menu 4 (2 h 30 min)   

	Bread mix flour *1	500 g
	Water *2	300 mL

*1 Bread mix for white loaf only. Follow the recipes on the package of bread mix.

*2 As shown on packet needs to be added.

Whole Wheat Raisin

Whole Wheat Raisin

Menu 7 (5 h)   about 18 min - 53 min after step 6

		M	L	XL
	Dry yeast	1 tsp	1 tsp	1¼ tsp
	Strong wholemeal bread flour	400 g	500 g	600 g
	Butter	20 g	30 g	40 g
	Sugar	1 tbsp	1½ tbsp	2 tbsp
	Salt	1½ tsp	1½ tsp	2 tsp
	Water	280 mL	350 mL	420 mL
	Raisins *1	80 g	100 g	120 g

*1 Cut into approx. 5 mm cubes.

Basic Rapid

Rapid White Loaf

Menu 2 (1 h 55 min - 2 h)   

		M	L	XL
	Dry yeast	2 tsp	2 tsp	2½ tsp
	Strong white bread flour	400 g	500 g	600 g
	Butter	20 g	30 g	40 g
	Sugar	1 tbsp	1½ tbsp	2 tbsp
	Salt	1½ tsp	1½ tsp	2 tsp
	Water	280 mL	350 mL	420 mL

Whole Wheat

Wholemeal Loaf 100%

Menu 5 (5 h) 

		M	L	XL
	Dry yeast	1 tsp	1 tsp	1¼ tsp
	Strong wholemeal bread flour	400 g	500 g	600 g
	Butter	20 g	30 g	40 g
	Sugar	1 tbsp	1½ tbsp	2 tbsp
	Salt	1½ tsp	1½ tsp	2 tsp
	Water	280 mL	350 mL	420 mL

Brioche

Basic Brioche

Menu 8 (3 h 30 min)    about 55 min - 1 h 5 min after step 6

	Dry yeast	1¼ tsp
	Strong white bread flour	400 g
	Butter *1	60 g
	Sugar	50 g
	Skimmed milk powder	2 tbsp
	Salt	1½ tsp
	Mixture / beat 2 eggs (M) + 2 egg yolk + water	270 mL
	Butter *2	80 g

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

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

Basic Raisin

Raisin Loaf

Menu 3 (4 h)    about 24 min - 44 min after step 6

		M	L	XL
	Dry yeast	1 tsp	1 tsp	1¼ tsp
	Strong white bread flour	400 g	500 g	600 g
	Butter	20 g	30 g	40 g
	Sugar	1 tbsp	1½ tbsp	2 tbsp
	Salt	1½ tsp	1½ tsp	2 tsp
	Water	280 mL	340 mL	400 mL
	Raisins *1	80 g	100 g	120 g

*1 Cut into approx. 5 mm cubes.

Whole Wheat Rapid

Whole Wheat Rapid

Menu 6 (3 h)

		M	L	XL
	Dry yeast	1½ tsp	1½ tsp	2 tsp
	Strong wholemeal bread flour	400 g	500 g	600 g
	Butter	20 g	30 g	40 g
	Sugar	1 tbsp	1½ tbsp	2 tbsp
	Salt	1½ tsp	1½ tsp	2 tsp
	Water	280 mL	350 mL	420 mL

French

French

Menu 9 (5 h 40 min) 

	Dry yeast	1 tsp
	Strong white bread flour	400 g
	Salt	1½ tsp
	Water	290 mL

Recipes

Gluten Free Recipes

Turn to P. 13 - 14 for handling instructions.

Gluten Free Bread

- 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.

Glutafin Gluten Free Bread Mix

Menu 10 (1 h 50 min - 1 h 55 min)

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

Gluten and Wheat Free Bread

Menu 10 (1 h 50 min - 1 h 55 min)

Milk	310 mL
Egg (M), beaten	2 (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

Flavoured Gluten Free Loaves

Use one quantity of chosen mix and add the following ingredients to your bread pan to produce the loaf of your choice.

Spicy Fruit Loaf

(1 h 50 min)

Mixed fruits	100 g
Cinnamon	2 tsp

Maple & Pecan Loaf

(1 h 55 min)

Maple syrup	2 tbsp
Pecans	50 g

Date & Raisin Loaf

(1 h 55 min)

Juice of oranges *1	2
Mixed spice	2 tsp
Dates, chopped	150 g
Raisins	100 g
Zest of orange	2

*1 made up to the quantity of water required, and place it in the bread pan before gluten free mix.

Five Seeds Loaf

(1 h 55 min)

Linseeds	1 tbsp
Sesame seeds	2 tbsp
Pumpkin seeds	1 tbsp
Poppy seeds	1 tbsp
Sunflower seeds	1 tbsp

Sundried Tomato & Parmesan Loaf

(1 h 55 min)

Parmesan cheese grated	50 g
Sundried tomatoes in oil, drained and chopped	50 g

Gluten Free Cake

Gluten Free Chocolate Cake

Menu 11 (1 h 50 min)

Butter (cut into 1 cm cubes)	150 g
Sugar	150 g
Eggs (L), beaten	3 (180 g)
Dark chocolate, melted	120 g
White rice flour	120 g
Cacao powder	30 g
Baking powder	10 g

Gluten Free Pizza

Gluten Free Pizza

Menu 12 (30 min)

Water	380 mL
White rice flour	475 g
Vegetable oil	1¼ tbsp
Salt	1 tsp
Dry yeast	1 tsp

Gluten Free Pasta

Gluten Free Pasta

Menu 13 (15 min)

Mixture / beat 2 eggs (M) + water	260 g
White rice flour	220 g
Potato starch	80 g
Corn starch	100 g
Xanthan gum	1¼ tbsp
Oil	2 tbsp
Salt	1 tsp

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

Dough Recipes

Turn to P. 15 for handling instructions.

Basic

White Dough

Menu 14 (2 h 20 min)

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

Basic Raisin

Raisin Dough

Menu 15 (2 h 20 min) about 53 min - 1 h 3 min after step 6

Dry yeast	1 tsp
Strong white bread flour	500 g
Butter	30 g
Sugar	1½ tbsp
Salt	1½ tsp
Water	310 mL
Raisins *1	100 g

*1 Cut into approx. 5 mm cubes.

Whole Wheat

Wholemeal Dough 100%

Menu 16 (3 h 15 min)

Dry yeast	1½ tsp
Strong wholemeal bread flour	500 g
Butter	30 g
Sugar	1½ tbsp
Salt	2 tsp
Water	340 mL

Dough Recipes & Sweet Recipes

Pizza

Pizza

Menu 17 (45 min) 

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

Cake

Butter Cake

Menu 18 (1 h 55 min) 

Butter (cut into 1 cm cubes)	200 g
Sugar	180 g
Milk	2 tbsp
Egg (M), beaten	4 (200 g)
Plain flour (mixed and sifted)	300 g
Baking powder	13 g

Bake Only

Fruit Cake

Menu 19 Timer: 1 h 20 min

Butter	150 g
Sugar	130 g
Egg (M), beaten	3 (150 g)
Milk	1 tbsp
Plain flour (mixed and sifted)	250 g
Baking powder	10 g
Mixed dried fruits	70 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 and mix dried fruits, 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 20 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 20 Timer: 1 h 40 min

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

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

Compote

Apple Sauce

Menu 21 Timer: 1 h 20 min

Bramley apples, peeled, cored and diced	1000 g
Water	2 tbsp

- Stir after cooking is completed.

Cleaning & Care

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

■ To avoid damaging the machine.

- Do not use anything abrasive. (cleansers, scouring pads etc)
- Do not wash any part of the machine in the dishwasher.
- 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. Wash with a soft sponge and dry it thoroughly.

- Do not submerge the bread pan in water.
- If difficult to remove the kneading blade, pour warm water into the bread pan and wait 5–10 minutes. (Do not leave it for too long time.) Do not put warm water with soap in the bread pan.

Exterior & Steam vent

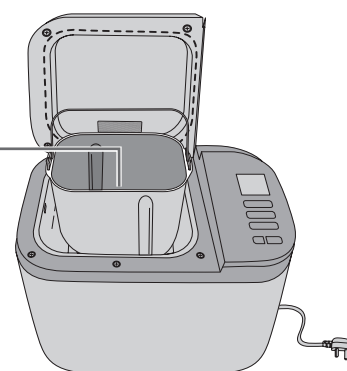
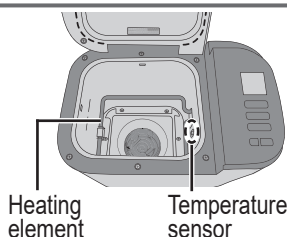
- Wipe with a damp cloth.

Interior

Remove the food residues.

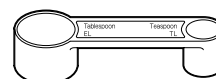
Use a damp cloth to wipe inside of machine except heating element and temperature sensor area.

- The colour of the interior may change with use.



Measuring cup & Spoon

Wash with water.



- 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.	[All bread] ● Your flour gluten quality is poor, or you have not used strong 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. ● The dough becomes too firm as you haven't used enough liquid. → Stronger flour with higher protein content absorbs more water than others, try adding an extra 10 - 20 mL. ● You are not using the right type of dry yeast . → Use a dry yeast from a sachet, which has "Easy blend", "Fast Action" or "Easy Bake" written on it. This type does not require pre-fermentation. ● You are not using enough dry yeast, or your dry yeast is old. → Use the measuring spoon provided. Check the dry yeast's expiry date. (Keep dry yeast in refrigerator.) ● The dry yeast has touched liquid before kneading. → Check that you have put the ingredients in the correct order according to the instructions. (P. 12) ● You have used too much salt, or not enough sugar. → Check the recipe and measure out the correct amounts using the measuring spoon provided. → Check that salt and sugar are not included in other ingredients.
Can failed dough be used again? E.g: The dough hasn't been baked...etc.	● It can be used to make pizza, doughnut and others. → Take out the dough and make pizza or doughnut (P. 15, 18, 19). • When the bread dough is halfway fermented or baked. → Take out the dough and start baking for 40 minutes at 170 °C in the oven. While observing the situation while baking.
My bread has not risen at all. My bread is pale and sticky.	● You did not use dry yeast. → Place the correct amount of dry yeast. ● You are not using enough dry yeast, or your dry yeast is old. → Use the measuring spoon provided. Check the dry yeast's expiry date. (Keep dry yeast in refrigerator.) ● There has been a power failure, or the machine has been stopped during bread making. → You will need to remove the bread from the bread pan and start again with new ingredients.
My bread is sticky and slices unevenly.	● It was too hot when you sliced it. → Allow your bread to cool on rack before slicing to release the steam.
My bread has risen too much.	● You have used too much dry yeast/water. → Check the recipe and measure out the correct amount using the measuring spoon (dry yeast) / measuring cup (water) provided. → Check that excess water amount is not included in other ingredients. ● You have used too much flour. → Carefully weigh the flour using scales.
My bread is full of air holes.	● You have used too much dry yeast. → Check the recipe and measure out the correct amount using the measuring spoon provided. ● You have used too much liquid. → Some types of flour absorb more water than others, so try using 10 – 20 mL less water.
There is excess oil on the bottom of brioche. The crust is oily. My bread has big holes.	● Did you add butter within 5 minutes of the beep? → Do not put butter when display show remaining time until ready. (P. 13) Butter flavour might be weak, but it can bake.
My bread seems to have collapsed after rising.	● The quality of your flour isn't very good. → Try using a different brand of flour. ● You have used too much liquid. → Try using 10 – 20 mL less water.
The crust creases and goes soft on cooling.	● 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.



Problem	Cause and Action
During or after cooking	
The sides of my bread have collapsed and the bottom is damp.	● You have left the bread in the bread pan for too long after baking. → Remove the bread promptly after baking. ● There has been a power failure, or the machine has been stopped during bread making. → The machine switches off if it is stopped for more than 10 minutes.
How can I keep my crust crispy?	● To make your bread more crispy, you could use the "Dark" crust colour option, or even bake it in the oven at 200 °C for an extra 5 – 10 minutes.
My brioche did not turn out well when using bread mix.	● Try following things. → It might be baked better if dry yeast is decreased a little when using menu 8. (If adding dry yeast separately). → Follow the recipe on the bread mix, but the bread mix should be between 350 – 500 g. → Place the ingredients in the order described in the recipe. When adding the extra ingredients, add them later. (P. 13) → The completion is different according to recipe on the bread mix.
Why has my bread not mixed properly?	● 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.
Extra ingredients are not mixed properly.	● Did you add extra ingredients into the bread pan while "👏" is flashing? → Extra ingredients must be added into the bread pan during "👏" is flashing on the display.
Extra ingredients are not mixed properly in Brioche.	● Did you add additional ingredients within 5 minutes of the beep? → Extra ingredients must be added while "👏" is flashing in the display. ● Some of the bread mix dough is harder to mixed extra ingredients in or to flick out some of them. → Decrease the extra ingredients into half.
My bread has not been baked.	● The dough menu was selected. → The dough menu does not include a baking process. ● There has been a power failure, or the machine has been stopped during bread making. → You can try baking the dough in your oven if it has risen and proved. ● 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 sourdough cup provided. ● You have forgotten to attach the kneading blade. → Make sure you attach the kneading blade first. (P. 12) ● 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 a Panasonic service centre.)
There is excess flour around the bottom and sides of my bread.	● 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 measuring cup provided for liquids.
The bread does not come out.	● If the bread cannot be easily removed from the bread pan, leave the bread pan for 5 – 10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the bread pan several times using oven gloves. (Hold the handle down so that it does not get in the way of bread.)
My gluten free pasta did not turn well.	● Your dough was too soft. → Decrease the water volume or increase the amount of xanthan gum. ● Your dough was too hard. → Decrease the amount of xanthan gum or increase the water volume.

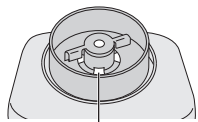
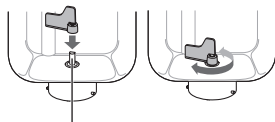
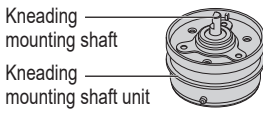


Troubleshooting

Before calling for service, please check through this section.

Problem	Cause and Action
During or after cooking	
The kneading blade stays in the bread when I remove it from the bread pan.	● 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. ● Crust has built up underneath the kneading blade. → Wash the kneading blade and its spindle after each use.
When cooking jam, it has scorched or the kneading blade fixes and it doesn't come off.	● 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.
The jam has boiled over.	● Too much fruit or sugar has been used. → Only use the amounts of fruit and sugar specified in the recipes on P. 19.
Jam is too runny and not firmly set.	● The fruit was under or over ripe. ● Sugar was decreased too much. ● Cooking time was insufficient. ● 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.
What kinds of sugar can we use on jam?	● White caster and granulated can be used. - Do not use brown sugar, diet sugar, and low calorie sugar or artificial sweetener.
Can frozen fruits be used?	● It can be used for only jam and compote.
When making jam, can we use fruits are pickled in alcohol?	● Do not use them. The quality is not satisfactory.
The fruit has collapsed when making compote.	● The cooking time was too long. The fruit may have been over ripe.

Puzzle

Dough leaks out from bottom of the bread pan.	● 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.) (Bottom of bread pan)    Ventilation holes (4 in total) Kneading mounting shaft Kneading mounting shaft unit Part no. ADA29E226
I can smell burning while the bread is baking. Smoke is coming out of the steam vent.	● 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.



Problem	Cause and Action
Puzzle	
The kneading blade rattles.	This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault.)
Display exception	
"1" appears on the display and operation has been stopped.	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.
"H01", "H02" appears on the display.	The display indicates a problem with the machine. → Consult the place of purchase or a Panasonic service centre.
"U50" appears on the display.	The machine is hot (above 40 °C). This may occur with repeated use. → Allow the machine to cool down to below 40 °C before using it again (U50 will disappear).

Specifications

Power supply	230 V-240 V ~ 50 Hz		
Power consumption	505 W-550 W		
Capacity	(Strong flour for a loaf)	max. 600 g	min. 400 g
	(Strong flour for a dough)	max. 500 g	min. 450 g
	(Dry yeast)	max. 7 g	min. 2.8 g
	(Baking powder)	max. 13 g	min. 10 g
Timer	Digital timer (up to 13 hours)		
Dimensions (W × H × D)	Approx. 40.8 × 36.2 × 25.2 cm		
Weight	Approx. 6.5 kg		
Accessories	1 measuring cup, 1 measuring spoon		
Airborne acoustical noise [dB(A) ref 1 pW]	58.68		

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.