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You can read the recommendations in the user guide, the technical guide or the installation guide for PANASONIC SD-2501WXE. You'll find the answers to all your questions on the PANASONIC SD-2501WXE in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual PANASONIC SD-2501WXE
User guide PANASONIC SD-2501WXE
Operating instructions PANASONIC SD-2501WXE
Instructions for use PANASONIC SD-2501WXE
Instruction manual PANASONIC SD-2501WXE

Panasonic

Automatic Bread Maker
OPERATING INSTRUCTIONS AND RECIPES (Household Use)

Brotbackautomat
BEDIENUNGSANLEITUNG UND REZEPTE (Hausgebrauch)

Automatische Broodbakoven
GEBRUIKSAANWIJZING EN RECEPTEN (voor huishoudelijk gebruik)

Machine à pain automatique
NOTICE D'UTILISATION ET RECETTES (usage domestique)

Macchina per pane automatica
ISTRUZIONI D'USO E RICETTE (utilizzo domestico)

Máquina panificadora automática
INSTRUCCIONES DE FUNCIONAMIENTO Y RECETAS (uso doméstico)

Model No./Model N°/Afmodeln°:
Modelo n°/Modello n°/N.º de modelo **SD-2501/SD-2500**

English
Deutsch
Nederlands
Français
Italiano
Español

Importer's name & address pursuant to the EU GPSD directive 2001/95/EC(A15)
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Manual abstract:

° de modelo SD-2501/SD-2500 Français Italiano Importer's name & address pursuant to the EU GPSD directive 2001/95/EC/Art.5 Panasonic Marketing Europe GmbH Hagenauer Str.43 65203 Wiesbaden F.R.Germany Español Panasonic Corporation Web Site: <http://panasonic.net> DZ50B166 F0311S0 Printed in China Contents Before Use Safety Instructions5 Accessories/Parts Identification8 Differences between SD-2501 and SD-25009 Bread-making Ingredients10 Inhalt Vor der Inbetriebnahme Sicherheitshinweise37 Schematische Ansicht des Gerätes40 Unterschiede zwischen SD-2501 und SD-250041 Zutaten der Brotherstellung42 Inhoud Voor gebruik Veiligheidsinstructies69 Accessoires/Onderdelen72 Verschillen tussen de SD-2501 en de SD-250073 Ingrediënten voor het maken van brood74 Table des matières Avant l'utilisation Consignes de sécurité101 Description de la machine à pain et des accessoires104 Différences entre SD-2501 et SD-2500105 Ingrédients pour la fabrication du pain106 English How to Use List of Bread Types and Baking Options12 Baking Bread14 When adding extra ingredients16 Baking Brioche17 Making Dough18 Making Brioche Dough19 Baking Cake20 Making Jam21 Making Compote22 Bedienung Liste von Brotarten und Backoptionen53 Kochen von Kompott54 De machine et des options de cuisson85 Compote maken86 Mode d'emploi Liste des types de pains et des options de cuisson108 Cuisson du pain110 Ajout d'ingrédients en cours de pétrissage112 Cuisson de la brioche113 Préparation de pâtes114 Faire de la pâte à brioche115 Cuisson de gâteaux116 Faire de la confiture117 Faire de la compote118 Deutsch Recipes Bread Recipes23 Dough Recipes25 Cake Recipe25 Gluten Free Recipes26 AVEVE Recipes27 Jam Recipes29 Compote Recipes30 Rezepte Brot Rezepte55 Aurora Brotbackmischnugen Rezepte58 Glutenfreie Rezepte59 Teig Rezepte60 Kuchen Rezepte61 Marmeladenrezepte62 Kompottrezepte62 Rezepten Brood Recepten87 Deeg Recepten89 Cake Recept89 Glutenvrije Recepten90 AVEVE Recepten91 Jamrecepten93 Compoterecepten94 Recettes Recettes de pain119 Recettes de pâtes121 Recette de gâteaux121 Recettes sans gluten122 AVEVE Recettes123 Recettes de confiture125 Recettes de compotes126 Nederlands Français How to Clean Care & Cleaning31 Reinigung Pflege & Reinigung63 De machine schoonmaken Onderhoud & Reiniging95 Nettoyage Entretien & Nettoyage127 To Protect the Non-stick Finish To protect the non-stick finish32 Schutz der Antihafbeschichtung Schutz der Antihafbeschichtung64 Om de antiaanbaklaag te beschermen Om de antiaanbaklaag te beschermen96 Pour protéger le revêtement antiadhésif Pour protéger le revêtement antiadhésif128 Troubleshooting Troubleshooting33 Fehlerbehebung Fehlerbehebung65 Wir danken Ihnen für den Kauf dieses Panasonic-Produkts.



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@@@ (Siehe Seite 41 bezüglich der Unterschiede in den Funktionen der beiden Modelle.) Dieses Produkt ist nur für Haushaltsgebrauch vorgesehen.
Problemen oplossen Problemen oplossen97 Hartelijk dank voor uw aankoop van een Panasonic product. Gelieve deze gebruiksaanwijzing zorgvuldig te lezen alvorens dit apparaat in gebruik te nemen en deze handleiding te bewaren zodat u deze ook in de toekomst kunt raadplegen.

Deze gebruiksaanwijzing is geschikt voor twee verschillende modellen. De toelichtingen in deze handleiding zijn vooral gericht op het model SD-2501. (Zie pag. @@@@The explanations inside mainly focus on the SD-2501 model. (See P.

@ @ Veuillez lire cette notice soigneusement avant d'utiliser ce produit et conservez-la pour toute utilisation future. Cette notice est destinée à être utilisée pour deux modèles différents. Les explications qu'elle contient concernent principalement le modèle SD-2501. (Voir P. 105 en ce qui concerne les différences de fonctions entre les deux.

) Ce produit est destiné aux particuliers uniquement. 2 3 Indice Prima dell'utilizzo Istruzioni per la sicurezza133	Accessori/Identificazione delle parti.....136	Differenze tra SD-2501 e SD-2500.....137	Ingredienti per la preparazione del pane138	Índice Antes del uso Instrucciones de seguridad.....165	Identificación de accesorios/piezas168	Diferencias entre SD-2501 y SD-2500169	Ingredientes para hacer pan.....170	Safety Instructions Please make sure to follow these instructions. In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below. The following charts indicate the degree of damage caused by wrong operation. English Warning: Indicates serious injury or death. This symbol indicates prohibition. risk of injury Caution: Indicates damage. or property	Modalità d'uso Elenco dei tipi di pane e opzioni di cottura140	Cottura del pane142	Aggiunta di ulteriori ingredienti144	Cottura di brioche145	Preparazione dell'impasto146	Preparazione dell'impasto per brioche147	Cottura di torte148	Preparazione di marmellate.....149	Preparazione di composte150	Modo de uso Lista de tipos de pan y opciones de cocción172	Cocción del pan174	Cuando se añaden ingredientes adicionales.....176	Cocer Brioche177	Hacer masa178	Hacer masa para brioche179	Cocer pasteles.....180	Hacer mermelada181	Hacer compota182	The symbols are classified and explained as follows.
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This symbol indicates requirement that must be followed. Warning Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.

(It may cause an electric shock, or fire due to short circuit.) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard. Do not damage the power cord or power plug. (It may cause an electric shock, or fire due to short circuit.) Following actions are strictly prohibited. (Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord.) Do not plug or unplug the power cord with wet hands. (It may cause an electric shock.)

<i>Ricette Ricette per pane</i>	<i>151</i>	<i>Ricette per impasti</i>	<i>153</i>	<i>Ricetta per torte</i>
<i>composte</i>	<i>153</i>	<i>Ricette per composti privi di glutine</i>	<i>154</i>	<i>Ricette AVEVE</i>
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			<i>192</i>	<i>Do not exceed voltage on the outlet and do not use alternate current other than listed on the appliance.</i>



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(It may cause an electric shock or fire.)

) Make sure the voltage supplied to the appliance is the same as your local supply. Plugging other devices into the same outlet may cause an electric overheating. Italiano Insert the power plug firmly. (Otherwise it may cause an electric shock and fire caused by the heat that may generate around the plug.)

Clean the power plug regularly.

(A soiled power plug may cause insufficient insulation due to the moisture and lint build-up, which may cause a fire.) Unplug the power plug, and wipe with the dry cloth. Español Resolución de problemas Resolución de problemas161 Grazie per aver acquistato questo prodotto

Panasonic. Leggere attentamente le presenti istruzioni prima dell'utilizzo del prodotto e conservare il manuale per riferimento futuro. Le presenti istruzioni d'uso possono essere utilizzate per due modelli diversi.

Le spiegazioni contenute al loro interno fanno riferimento prevalentemente al modello SD-2501. (consultare la P. 137 per le differenze di funzionalità relative ai due modelli). Questo prodotto è destinato esclusivamente a un uso domestico. Resolución de problemas Resolución de problemas

.....193 Gracias por comprar este producto Panasonic. Lea atentamente estas instrucciones antes de usar el producto y guarde este manual para futuras consultas. Estas instrucciones de funcionamiento son válidas para dos modelos diferentes. Las explicaciones que contienen se centran principalmente en el modelo SD-2501. (Vea las diferencias entre ambos modelos en la página 169.) Este producto se ha diseñado exclusivamente para un uso doméstico.

4 5 Safety Instructions Please make sure to follow these instructions. Warning Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly. (It may cause smoking, fire, electric shock or burn.) e.g. for abnormal or breaking down The power plug and the power cord become abnormally hot. The power cord is damaged or power failure. The main body is deformed or is abnormally hot. The appliance makes abnormal turning noise during use. Unplug the appliance immediately and consult the place of purchase or a Panasonic service centre for the check or the repair.

Caution English Do not use the appliance on following places. Position the Bread Maker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop. (It may cause the appliance to slip and fall from the worktop.) Do not place on unstable surfaces, on electrical appliances such as a refrigerator, on materials such as tablecloths or on carpet, etc. (It may cause falling or a fire.

) During baking the unit heats up. The Bread Maker should be placed at least 5 cm (2 inches) from adjacent walls and other objects. (It may cause a discoloration or deformation.) 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 after cooking. The temperature of accessible surfaces may be high when the appliance is operating.

(It may cause a burn.) To avoid burns, always use oven gloves when removing the bread pan or the finished bread. (Do not use wet oven gloves.) Also take care when removing the finished bread or kneading blade. Do not touch, block or cover the steam vent holes during use. (It may cause a burn.) Especially pay attention for children. Do not disassemble, repair or modify this appliance. (It may cause a fire, electric shock or injury.) Consult the place of purchase or a Panasonic service centre.

Do not immerse the appliance in water or splash it with water. (It may cause an electric shock, or catch a fire due to short circuit.) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. (It may cause a burn, injury or electric shock.) Do not use the appliance outdoors, in the immediate vicinity of heat sources or in rooms of high humidity. (It may cause a malfunction or deformation.) Do not use excessive force on the parts as is illustrated on the right. (It may cause a malfunction or deformation.) Important Information Heating element Temperature sensor Inside of the lid] Caution Make sure to hold the power plug when unplugging the power plug.

(Otherwise it may cause an electric shock, or fire due to short circuit.) Unplug the power plug when the appliance is not in use. (Otherwise it may cause an electric shock, or fire due to electric leakage.) Please unplug and allow the appliance to cool down before cleaning it. (It may cause a burn.

) Do not allow the power cord to hang over the edge of the table or touch a hot surface. (It may cause a burn or injury.) Do not remove the bread pan or unplug the Bread Maker during use. (It may cause a burn or injury.) This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households) This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product. Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.



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Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation. For business users in the European Union If you wish to discard electrical and electronic equipment, please contact your dealer or supplier for further information. Information on Disposal in other Countries outside the European Union This symbol is only valid in the European Union. If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal. 6 7 Accessories/Parts Identification Raisin nut dispenser (SD-2501 only) Main Unit Control Panel Operation status : displayed for the current stage of the program.

Ingredients are being regulated on the 'Rest' stage before kneading. : displayed when there is a problem with the power supply. : (SD-2501) displayed when adding ingredients manually on menu 11 and 23. (SD-2500) displayed when the menu with extra ingredients are added manually is chosen. The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the menu with raisin (03, 06, 14, 17, 19 and 25). Turn to P. 16 for ingredients which may be placed in the raisin nut dispenser. Time remaining until ready Also when adding ingredients manually, display will show the time until adding extra ingredients in the program. English Dispenser lid Lid Raisin nut dispenser flap (SD-2501 only) Kneading blade (rye bread) (SD-2501 only) Kneading blade (wheat bread) Handle Bread pan Control panel Menu Press this pad to choose menu. Menu number will display and each time this pad is pressed, menu number will change to the next choice.

(Hold the pad to advance more quickly) See P. 12 and 13 for menu number. Size Press this pad to choose size. See P. 12 for available menu.

· XL · L Crust Press this pad to choose crust colour. See P. 12 for available menu. · Dark · Medium Start Press this pad to start the program. · M · Light Timer Set delay timer (time until bread is ready) or set the baking/ cooking time for menu 15, 26 and 27 (SD-2500: 14, 24 and 25).

· Press this pad to increase the time. · Press this pad to decrease the time. Stop Press this pad to cancel/stop the program. (To cancel/stop, hold for more than 1 second.) This picture shows all words and symbols, but during operation only those relevant will be displayed. Differences between SD-2501 and SD-2500 These instructions are for two different Bread Makers Accessories Measuring cup To measure out liquids SD-2501 If using raisins, nuts, or cereals, these are added automatically. (P. 16) Raisin nut dispenser SD-2500 Additional ingredients should be added manually when the beep sounds. (P. 16) Measuring spoon To measure out sugar, salt, yeast, etc.

(15 mL) (5 mL) (max. 310 mL) Plug · 10 mL increments Tablespoon · 1/2 marking Teaspoon · 1/4, 1/2, 3/4 markings · The photographs and illustrations in this manual are of the SD-2501 model. 8 9 Bread-making Ingredients Flour Main ingredient of bread, produces gluten. (helps the bread to rise, gives it a firm texture) Use strong flour. Do not use soft or plain flour. Flour must be weighed on scales. Water Strong flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise. Use normal tap water. Use tepid water if using menu 02, 05, 07, 12 or 20 (SD-2500: 02, 05 or 11) in a cold room. Use chilled water if using menu 07, 08, 11, 13, 14, 20, 21, 23, 24 or 25 (SD-2500: 07, 10, 12, 13, 19, 21, 22 or 23) in a hot room. Always measure out liquids using the measuring cup provided. If using a bread mix...

Bread mixes including yeast Place the mix in the bread pan, then add water. (Follow instructions on the packet for the quantity of water) Select the menu 02, choose a size according to the volume of the mix, and start the baking. · 600 g XL · 500 g L With some mixes, it is not clear how much yeast is included, so some trial and error may be required to obtain optimum results. First place the yeast in the bread pan, then the bread mix, then the water. Set the machine according to the type of flour included in the mix, and start the baking.

· White flour, brown flour menu 01 · Whole wheat, multigrain flour menu 04 · rye flour menu 07 (SD-2501 only) Select the menu 11 (SD-2500: 10) or 02 Medium' size Light' crust colour. (P.35) English Salt 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'. Improves the flavour and strengthens gluten to help the bread rise. Bread mix with separate yeast sachet The bread may lose size/flavour if measuring is inaccurate. Do not use plain or self-raising flour as a substitute for bread flour. Fat Baking brioche with brioche mix Adds flavour and softness to the bread. Using butter or margarine is recommended. Whole wheat flour Made by grinding entire wheat kernel, including bran and germ.

Makes very healthgiving bread. This bread is lower in height and heavier than bread baked with white flour. You can make your bread taste better by adding other ingredients: Sugar 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. (granulated sugar, brown sugar, honey, treacle etc) Eggs Food for the 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. Bran Wheat germ Spices Rye flour Made by grinding rye kernel. Contains more iron, magnesium and potassium, which are necessary for human's health, than white flour. But there isn't enough gluten.

Makes dense, heavy bread. Do not use more than stated quantity (could overload motor). Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally) Beat eggs when adding them. Increases the bread's fibre content. · Use max. 75 mL (5 tbsps). Gives the bread a nuttier flavour. · Use max. 60 mL (4 tbsps).

Enhance the flavour of the bread. · Only use a small amount (1-2 tbsps). Spelt flour In the wheat family but is a completely different species genetically. Although it contains gluten some gluten-intolerant people can digest it. (Consult your doctor.) Makes loaves with a flat/slightly sunken crust. Spelt wholegrain flour bread becomes low height and dense compare with spelt white flour bread. We will recommend spelt white flour to be used more than the half of the entire flour.



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Dry Yeast Enables the bread to rise. Be sure to use dry yeast that does not require pre-fermentation (do not use fresh yeast or dry yeast requiring fermentation before using) Yeast which has 'instant yeast' written on the packet is recommended.

When using yeast from sachets, seal the sachet again immediately after use, and keep in the fridge. (Use within the manufacturer's recommended time) There is Spelt (Triticum spelta) suitable for baking bread and Einkorn wheat (Triticum monococcum: also it is called small spelt) which is not suitable for baking bread are sold as spelt. Please use spelt. [use in menu 13, 14, 24 or 25 (SD-2500: 12, 13, 22 or 23)] 10 11 List of Bread Types and Baking Options Function Availability and Time Required ·Time required for each process will differ according to room temperature. English Options Menu Number SD-2501 SD-2500 Menu Size Crust Timer Processes Rest 30 min 60 min Options Bake Total 4 hr 4 hr 5 min 1 hr 55 min 2 hr 4 hours 5 hours Processes Rest 30 min 50 min 30 min 50 min Knead Rise Menu Number SD-2501 SD-2500 Menu Size Crust Timer Knead Rise Bake Total 2 hr 20 min 2 hr 20 min 3 hr 15 min 01 02 03 04 05 01 02 03 04 05 Basic Basic Rapid Basic Raisin Whole wheat Whole wheat Rapid Whole wheat Raisin Rye French Italian Sandwich Brioche - - - - - 1 hr 50 min 1530 min 4 2 hr 20 min 1520 min 5055 min 16 17 18 19 15 16 17 18 -- 19 20 21 22 23 24 25 Basic Basic Raisin Whole wheat Whole wheat Raisin Rye French Pizza Brioche Speciality Speciality Raisin Jam Compote - - - - - 1 hr 10 min 1530 min 4 1 hr 30 min 1 hr 10 min 1530 min 4 1 hr 30 min - - - - - 30 min 60 min approx. 1 hour 3540 min 50 min 50 min 1 3 - - - - - 1 1 hr 50 min 1530 min 4 2 hr 20 min 55 min 1 hr 30 min 4 1 hr 25 min 1525 min 2 hr 55 min 1 hr 30 min 4 1 hr 25 min 1525 min 2 hr 45 min 60 min approx. 10 min -- 3 -- 1 hr 2 hr 10 min 4 1 hr 40 min 1525 min 2 hr 50 min 15 min 25 min 1 hr 30 min 1525 min 4 1 hr 40 min 3 hr 15 min 45 min 3 hours 20 Dough 50 min 5 hours -- 1 hr 35 min 2 hr 40 min 2 hours 3 hr 35 min 06 Bake 07 08 09 10 11 12 13 14 15 06 -- 07 08 09 10 11 12 13 14 1 hr 2 hr 10 min 4 1 hr 40 min 1525 min 2 hr 50 min 45 min 60 min 40 min 2 hr 5 min 1 hr 20 min 1 hr 35 min 2 hr 45 min 1020 min 4 hr 10 min 2 hr 25 min 30 min 1 hr 1015 min 3 hr 1 hr 2 hr 10 min 4 1 hr 40 min 1525 min 2 hr 50 min 30 min 2545 min 1 hr 25 min 1520 min 4045 min 4 21 22 23 24 25 26 27 40 min 1020 min 1 hr 45 min (Knead) 10-18 min 30 min 30 min 1 hr 5 min 30 min 1 hr 5 min (Rise) 715 min approx. 10 min 1 hour 55 min 50 min 50 min 50 min 5055 min 55 min 55 min 30 min 1 hr 30 min 3 hr 30 min 6 hours 4 hr 30 min 5 hours 3 hr 30 min 1 hr 55 min 1 hr 55 min 4 hr 30 min 4 hr 30 min 30 min 1 hr 30 min (Knead) (Rise) 45 min approx. 10 min approx. 10 min 2545 min 4 35 min 1 hr 10 min 1530 min 4 1 hr 55 min 1 hr 10 min 1530 min 4 1 hr 55 min - - - - - 1 hr 50 min 2 hr 45 min 2 hr 45 min 1 hr 30 min 2 hr 30 min 1 hr 1 hr 40 min - - - - - Gluten Free -- Speciality Speciality Raisin Bake only 2 - - - - - 3 - - - - - 30 min 1 hr 50 min 4 1 hr 15 min 1530 min 2 hr 45 min 30 min 1 hr 50 min 4 1 hr 15 min 1530 min 2 hr 45 min - - - - - Only 'Light' or 'Medium' available.

Only 'Medium' or 'Dark' available. There is a period of rise during the knead period. The timer can only be used on the SD-2501. · The Bread Maker will operate for a short time during the rise period (to ensure optimal gluten development). 12 13 Baking Bread Place the ingredients in the bread pan Kneading blade Turn to P.
2324 for bread recipes Set the program and start Remove the bread English 1 Remove the bread pan and set the kneading blade Twist the bread pan round. Remove the bread pan. 2 Place the measured ingredients in the bread pan Place the dry yeast at the bottom (so that it does not touch the liquid later). 4 Select a bake menu (The display shows when menu '01' is selected.) 6 7 Turn off the power when the bread is ready (machine beeps 8 times and the bar at 'End' flashes.

) Place the kneading blade firmly into the shaft. Cover the yeast with all the dry ingredients (flour, sugar, salt, etc.). · Flour must be weighed on scales. Pour in the water and any other liquids. See P. 12 for menu, availability of size and crust. To change the size To change the crust colour Remove the bread immediately, Oven glove To set the timer 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 30 minutes from now). 12 12 3 6 9 3 6 Bread pan Check around the shaft and inside the kneading blade and ensure that they are clean. (P.31) · When baking rye bread, use the specified kneading blade. (SD-2501 only) · The kneading blade fits loosely into place, but it must touch the bottom of the bread pan. Wipe off any moisture and flour from the outside of the bread pan. Place the bread pan inside the Bread Maker by turning it slightly from right to left. Fold the handle down. Close the lid. · Don't open the lid until bread is complete (affects bread quality).

9 9hr 30min from now allow to cool, for example, on a wire rack Current time Ready time · Pressing the pad once will advance the timer by 10 minutes (hold to advance more quickly). 8 Unplug (holding the plug) after use If you do not press 'stop' and remove the bread from the unit to cool it, the Bread Maker will proceed to keep warm to reduce condensation of steam within the loaf. However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it. If you leave the bread to cool down in the breadpan, it will cause condensation. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

Baking bread with added ingredients (P. 16) (SD-2501 only) Clean and dry beforehand 5 Press 'Start' Open the dispenser lid. Place the ingredients. Close the lid. 3 Plug the Bread Maker into a 230 V socket Estimated time until the selected program is complete When 'Start' was pressed at first, menu 01 will start.



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14 15 When adding extra ingredients Baking Brioche teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt tablespoons of sugar tablespoons of skim milk (dry) butter (cut into 2 cm cubes and keep in fridge) water egg (beaten) ;medium butter for adding later (cut into 12 cm cubes and keep in fridge) 11/4 400 g 11/2 4 2 50 g 180 mL 2 (100 g) 70 g English Press this pad when display indicates minutes until ingredient is added, to see how long to wait until remaining time for baking. (SD-2500 only) 1 Preparations (P. 14) 2, 3 4 Cut the butter for adding later for 12 cm cubes and keep them in fridge. Set the kneading blade into the bread pan. Place the ingredients in the bread pan in the order listed in the recipe. Set the bread pan into the main unit, and plug the machine into the socket. Adding extra ingredients to bread or dough By selecting menu number below, you can mix your favourite ingredients into the dough to make all kinds of flavoured breads. (SD-2501) 03, 06, 14, 17, 19, 25 (SD-2500) 03, 06, 13, 16, 18, 23 SD-2501 (with raisin nut dispenser) SD-2500 (no raisin nut dispenser) 1 2 3 4 Select menu '11' (SD-2500: '10') [Simple way to bake brioche] Add butter with other ingredients at the beginning. Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients. Follow the steps shown on the left.

However, when the machine beeps on step 3 to add extra butter, please leave as it is. Time required for completion is 3 hrs 30 minutes. *When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later. A 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'. Simply place the extra ingredients in the dispenser or the bread pan before start Wait until the beeper sounds before placing the ingredients in the bread pan Start the machine Dry ingredients, insoluble ingredients Place the extra ingredients in the raisin nut dispenser and set the machine. Moist/viscous ingredients, soluble ingredients* Place these ingredients together with the others into the bread pan. Time until adding the extra butter or ingredients The start light will come on. Dried fruits Cut up roughly into approx. 5mm cubes. Sugar-coated ingredients may stick to the raisin nut dispenser and not fall into the bread pan.

Fresh fruits, fruits pickled in alcohol Only use quantities as in the recipe, as the water content of the ingredients will affect your bread. Cheese, chocolate Adding additional butter when the beep sounds, then press 'Start' again Complete placing the additional cubed butter while ' ' is flashing. After the Start pad is pressed Display indicates remaining time until completion of the program Nuts Chop finely. Nuts impair the effect of gluten, so avoid using too much. Using large, hard seeds may scratch the coating of the dispenser and bread pan.

Use up to 12 tbsp of dried herbs. For fresh herbs, follow the instructions in the recipe. Sometimes oily ingredients may stick to the raisin nut dispenser and not fall into the bread pan. When adding extra ingredients such as raisins, add them with the butter. (Use max.

150 g for ingredients) Even without pressing the Start pad, kneading will continue after 5 min. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients. Do not add butter after display show remaining time. (P.35) Seeds Herbs Bacon, salami * These ingredients cannot be placed in the raisin nut dispenser as they would stick to it and not fall into the bread pan. Press 'Stop' and remove bread when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off. Follow the recipe for the quantities for each ingredient. 16 17 Making Dough Turn to P. 25 for dough recipes To cancel/stop once started (hold for more than 1 second) Making Brioche Dough Turn to P. 25 for dough recipes To cancel/stop once started (hold for more than 1 second) English 1 Preparations (P.

14) 23 Place the kneading blade into the bread pan. Place the ingredients in the bread pan in the order listed in the recipe. Set the bread pan into the main unit, and plug the machine into the socket. Timer is not available on Dough menus [except menu 22 (SD-2500: 20)]. If you would like to add extra ingredients to your dough, see P. 16. 1 Preparations (P. 14) 2, 3 4 Cut the butter for adding later for 12 cm cubes and keep them in fridge. Set the kneading blade into the bread pan. Place the ingredients in the bread pan in the order listed in the recipe.

Set the bread pan into the main unit, and plug the machine into the socket. 1 2 3 Select dough menu [The display shows when menu '16' (SD-2500: '15') is selected.] 1 2 3 4 Select menu '23' (SD-2500: '21') [Simple way to make brioche] Add butter with other ingredients at the beginning. Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients. Follow the steps shown on the left.

However, when the machine beeps on step 3 to add extra butter, please leave as it is. Time required for completion is 1 hr 50 minutes. *When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later. A 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'. Start the machine For menus other than 22, 26 and 27 (SD-2500: 20, 24 and 25), a 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.

Start the machine Estimated time until the selected program is complete The start light will come on. Time until adding the extra butter or ingredients The start light will come on. Press 'Stop' and remove dough when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off. Shape the finished dough and allow it to rise for the second time according to the recipe, then bake in the oven. Adding additional butter when the beep sounds, then press 'Start' again Complete placing the additional cubed butter while ' ' is flashing. After the Start pad is pressed Display indicates remaining time until completion of the program When adding extra ingredients such as raisins, add them with the butter. (Use max. 150 g for ingredients) Even without pressing the Start pad, kneading will continue after 5 min. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients. Do not add butter after display shows remaining time.

(P. 35) Press 'Stop' and remove dough when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off.



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Shape the finished dough and allow it to rise for the second time according to the recipe, then bake in the oven. 18 19 Baking Cake Turn to P. 25 for cake recipe To cancel/stop once started (hold for more than 1 second) · Remove the kneading blade Making Jam Turn to P. 29 for jam recipes To cancel/stop once started (hold for more than 1 second) English 1 Preparations 2 34 · Line with greaseproof paper. (Cake or tea bread will burn if directly touches the bread pan.) 1 Preparations Timer is not available on menu 15 (SD-2500: 14). (The Timer pad only sets the duration of the baking time.) 2 34 Timer is not available on menu 26 (SD-2500: 24).

(The Timer pad only sets the duration of the cooking time.) It is 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 book make soft set jams. This is due to lower levels of sugar. Follow the recipe for the quantity for each ingredient. · Do not increase or decrease the quantities of fruits.

It may cause the jam to boil over or scorch. · Do not increase the quantity of sugar more than half quantities of fruits. It may cause the jam to boil over or scorch. When decrease the quantity of sugar, jam does not set firm. *When the acidity of the fruit is strong, you can decrease quantity of the lemon juice but if it is decreased too much, jam does not set firm. When the cooking time is short, fruit bits can remain partially and the jam may become watery. · The jam will continue to set as it cools. Be careful not to over cook. Prepare the ingredients according to the recipe. Line the bread pan with greaseproof paper and pour in the mixed ingredients.

Set the bread pan into the main unit, and plug the machine into the socket. Prepare the ingredients according to the recipe. Put the kneading blade into the bread pan. Place the ingredients into the bread pan in the following order: half of the fruits half of the sugar remainder of fruits remainder of sugar. Set the bread pan into the main unit, and plug the machine into the socket. 1 2 3 4 20 Select menu '15' (SD-2500: '14') 1 2 3 Select menu '26' (SD-2500: '24') Set the baking time Set the cooking time Start the machine Start the machine Estimated time until the selected program is complete The start light will come on.

Estimated time until the selected program is complete The start light will come on. Press 'Stop' when the machine beeps and the bar at 'End' flashes, check that baking is complete, and remove the bread pan The flashing start light will go off. Take care! It's hot! To check whether baking is complete, insert a skewer into the centre of the cake or tea bread it is ready if there is no mixture stuck to the skewer when you remove it. 4 Press 'Stop' and remove jam when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off.

If baking is not complete Repeat steps 13 If the cooking is not complete Repeat steps 13 (Additional cooking time can be made up to twice. Each time should be within 1040 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.) (Additional cooking time can be made up to twice.

Each time should be within 50 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.) Put the finished jam into the container as soon as possible. Please take care of the burn when you take out jam.

Jam can burn 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. 21 Making Compote Turn to P. 30 for compote recipes To cancel/stop once started (hold for more than 1 second) Bread Recipes WHITE BREAD select menu '01' or '02' M teaspoons of dry yeast (teaspoons for BAKE RAPID option) strong white bread flour, type 550 teaspoons of salt tablespoons of sugar butter water 1 (2) 400 g 11/2 1 20 g 280 mL L 1 (2) 500 g 11/2 11/2 30 g 350 mL XL 11/2 (21/2) 600 g 2 2 40 g 420 mL teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt tablespoons of sugar butter water addition (place in raisin nut dispenser): raisin RAISIN BREAD select menu '03' M 1 400 g 11/2 1 20 g 280 mL 80 g L 1 500 g 11/2 11/2 30 g 350 mL 100 g XL 11/2 600 g 2 2 40 g 420 mL 120 g English 1 Preparations 2 34 Timer is not available on menu 27 (SD-2500: 25). (The Timer pad only sets the duration of the cooking time.) Follow the recipe for the quantities for each ingredient. · Do not increase or decrease the quantities of fruits. It may cause the compote to boil over or scorch.

WHOLE WHEAT BREAD select menu '04' or '05' M teaspoons of dry yeast (teaspoons for BAKE RAPID option) strong whole wheat bread flour teaspoons of salt tablespoons of sugar butter water 1 (11/2) 400 g 11/2 1 20 g 280 mL L 1 (11/2) 500 g 11/2 11/2 30 g 350 mL XL 11/4 (2) 600 g 2 2 40 g 420 mL ITALIAN BREAD select menu '09' (SD-2500: '08') teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt tablespoons of olive oil water 1 400 g 11/2 11/2 260 mL Prepare the ingredients according to the recipe. (Remove the kneading blade.) Place the ingredients into the bread pan in the following order: fruits sugar liquid. Set the bread pan into the main unit, and plug the machine into the socket. 1 2 3 4 22 Select menu '27' (SD-2500: '25') SANDWICH BREAD WHOLE WHEAT RAISIN BREAD select menu '06' M teaspoons of dry yeast strong whole wheat bread flour teaspoons of salt tablespoons of sugar butter water addition (place in raisin nut dispenser): raisin 1 400 g 11/2 1 20 g 280 mL 80 g L 1 500 g 11/2 11/2 30 g 350 mL 100 g XL 11/4 600 g 2 2 40 g 420 mL 120 g select menu '10' (SD-2500: '09') teaspoons of dry yeast strong white bread flour, type 550 tablespoons of sugar butter water 1 380 g 2 30 g 250 mL Set the cooking time GLUTEN FREE BREAD select menu '12' (SD-2500: '11') water tablespoons of oil gluten free bread mix teaspoons of dry yeast 430 mL 1 500 g 2 FRENCH BREAD Start the machine select menu '08' (SD-2500: '07') teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt butter water 3/4 300 g 1 20 g 220 mL BASIC BRIOCHE select menu '11' (SD-2500: '10') teaspoons of dry yeast strong white bread flour, type 550 tablespoons of sugar tablespoons of dry milk teaspoons of salt butter (cut into 2cm cubes and keep in fridge) egg (beaten) ;medium water additional butter (cut into 1-2cm cubes and keep in fridge) 11/4 400 g 4 2 1 50 g 2 (100 g) 180 mL 70 g Estimated time until the selected program is complete The start light will come on.



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PANNETTONE select menu '11' (SD-2500: '10') teaspoons of dry yeast strong white bread flour, type 550 tablespoons of sugar teaspoons of salt butter (cut into 2cm cubes and keep in fridge) egg (beaten) ;medium milk additional butter (cut into 1-2cm cubes and keep in fridge) orange peel ;chopped finely brown saltana* dried black currant* * : added with additional butter 11/2 400 g 4 1/2 1 50 g 2 (100 g) 200 mL 70 g 50 g 50 g 50 g Press 'Stop' and remove compute when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off. If the cooking is not complete Repeat steps 13 (Additional cooking time can be made up to twice. Each time should be within 1040 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.*

) 23 Bread Recipes SPELT WHITE BREAD select menu '13' (SD-2500: '12') M teaspoons of dry yeast spelt white flour teaspoons of sugar teaspoons of salt butter water 1 400 g 11/2 11/4 5g 260 mL 11/4 500 g 2 11/2 10 g 340 mL L 11/2 600 g 2 13/4 10 g 400 mL XL teaspoons of dry yeast spelt white flour brown rice flour teaspoons of sugar teaspoons of salt butter water addition (place in raisin nut dispenser): pine nut L 11/4 250 g 250 g 2 11/2 3 320 mL 11/2 300 g 300 g 2 13/4 3 380 mL XL tablespoons of fried onion 1 320 g 80 g 11/2 11/4 5g 260 mL Dough Recipes RICE AND SPELT WITH PINE NUT AND FRIED ONION select menu '14' (SD-2500: '13') M 11/4 400 g 100 g 2 11/2 10 g 340 mL L 11/2 480 g 120 g 2 13/4 10 g 400 mL XL BASIC DOUGH select menu '16' (SD-2500: '15') teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt tablespoons of sugar butter water 1 500 g 11/2 11/2 30 g 310 mL PIZZA DOUGH select menu '22' (SD-2500: '20') teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt tablespoons of plant oil water 1 450 g 2 4 240 mL English BASIC RAISIN DOUGH select menu '17' (SD-2500: '16') teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt tablespoons of sugar butter water addition (place in raisin nut dispenser): raisin 1 500 g 11/2 11/2 30 g 310 mL 100 g BRIOCHE DOUGH (CHOCOLATE CHIP BRIOCHE ROLL) ; for 12 rolls select menu '23' (SD-2500: '21') teaspoons of dry yeast strong white bread flour, type 550 tablespoons of sugar teaspoons of salt butter (cut into 2cm cubes and keep in fridge) egg (beaten) ;medium milk tablespoons of rum (dark) additional butter (cut into 1-2cm cubes and keep in fridge) chocolate bits 11/2 400 g 4 1 70 g 3 (150 g) 90 mL 1 50 g 120 g WHOLE SPELT BREAD select menu '13' (SD-2500: '12') M teaspoons of dry yeast spelt wholegrain flour spelt white flour teaspoons of sugar teaspoons of salt tablespoons of oil water 1 200 g 200 g 11/2 11/4 2 250 mL 40 g 3 50 g 4 60 g 5 LEMON AND POPPY SEED SPELT select menu '13' (SD-2500: '12') M teaspoons of dry yeast spelt white flour teaspoons of sugar teaspoons of salt butter grated zest from lemon lemon juice tablespoons of poppy seed water 1 400 g 11/2 11/4 5g 1 20 mL 2 250 mL 11/4 500 g 2 11/2 10 g 1 20 mL 3 330 mL L 11/2 600 g 2 13/4 10 g 1 30 mL 3 380 mL XL FRENCH DOUGH select menu '21' (SD-2500: '19') teaspoons of dry yeast strong white bread flour, type 550 teaspoons of salt butter water /4 300 g 1 20 g 180 mL 3 RYE AND SPELT (forbid delay timer) select menu '13' (SD-2500: '12') M teaspoons of dry yeast spelt white flour rye flour teaspoons of sugar teaspoons of salt butter plain yogurt water 1 275 g 125 g 11/2 11/4 5g 120 g 180 mL 11/4 350 g 150 g 2 11/2 10 g 150 g 230 mL L 11/2 425 g 175 g 2 13/4 10 g 180 g 270 mL XL *After removed dough, sprinkle the chocolate bits and fold the bottom one third up and the top one third down. Then fold it in half. WHOLE WHEAT DOUGH select menu '18' (SD-2500: '17') teaspoons of dry yeast strong whole wheat bread flour teaspoons of salt tablespoons of sugar butter water 11/2 500 g 2 11/2 30 g 340 mL SPELT TABLE ROLL ; for 8 rolls select menu '24' (SD-2500: '22') teaspoons of dry yeast spelt white flour teaspoons of sugar teaspoons of salt butter water 11/4 500 g 11/2 11/2 10 g 310 mL FRUITY SPELT select menu '14' (SD-2500: '13') M teaspoons of dry yeast spelt white flour teaspoons of sugar teaspoons of salt butter teaspoons of mixed spice water addition (place in raisin nut dispenser): mixed dried fruits 1 400 g 11/2 11/4 5g 2 270 mL 11/4 500 g 2 11/2 10 g 21/2 350 mL L 11/2 600 g 2 13/4 10 g 3 400 mL XL WHOLE WHEAT RAISIN DOUGH select menu '19' (SD-2500: '18') teaspoons of dry yeast strong whole wheat bread flour teaspoons of salt tablespoons of sugar butter water addition (place in raisin nut dispenser): raisin 11/2 500 g 2 11/2 30 g 340 mL 100 g SEEDED BUCKWHEAT AND SPELT select menu '13' (SD-2500: '12') M teaspoons of dry yeast spelt white flour buckwheat flour teaspoons of honey teaspoons of salt tablespoons of sesame seed tablespoons of linseed tablespoons of poppy seed tablespoons of oil water 1 320 g 80 g 1 11/4 11/2 11/2 2 250 mL 11/4 400 g 100 g 1 11/2 2 2 3 320 mL L 11/2 480 g 120 g 11/2 13/4 21/2 2 21/2 3 380 mL XL 100 g 125 g 150 g Cake Recipe CHERRY & MARZIPAN CAKE select menu '15' (SD-2500: '14') golden caster sugar butter eggs self-raising flour glace cherries, chopped marzipan, grated milk toasted, flaked almonds 50 g 175 g 3 225 g 100 g 75 g 60 mL 15 g 24 25 Gluten Free Recipes 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 mixes, therefore using your own mix may not produce such good results. · When 'gluten free' is selected, the details for each recipe must be followed carefully. (Otherwise, the bread may not turn out well.) There are two types of gluten-free baking mixtures; mixtures with low content of gluten and mixtures which do not consist of wheat and contain no gluten. If you have to pick one out using this baking program, please consult your doctor beforehand. · The baking results and appearance of the loaf may differ according to the type of mix. Occasionally a loaf may have some flour remaining on the side. The wheat free mixes can produce more variable results. · Wait for the loaf 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 loaf 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 Caeliac Association and only use the ingredients which are suitable for your health conditions.*



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