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You can read the recommendations in the user guide, the technical guide or the installation guide for PANASONIC SD-257. You'll find the answers to all your questions on the PANASONIC SD-257 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-257
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Instruction manual PANASONIC SD-257

Specification

Power supply	230-240 V ~ 50 Hz	
Power consumed	505-550 W	
Capacity	(Strong flour for a loaf)	max. 550 g min. 400 g
	(Strong flour for a dough) (Yeast)	max. 600 g min. 250 g max. 8 g min. 0.75 g
Capacity of resin nut dispenser	max. 150 g dried fruits/nuts	
Timer	Digital timer (up to 13 hours)	
Dimensions (H x W x D)	approx. 37.0 x 28.0 x 33.0 cm	
Weight	approx. 6.9 kg	
Accessories	Measuring cup, measuring spoon	

Panasonic Corporation
Web Site: <http://www.panasonic.net>

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Manual abstract:

37.0 28.0 33.0 cm approx. @@@@ This product is intended for household use only. max. 550 g min. 400 g max. 600 g min. 250 g max. 8 g min. @@ · Position the breadmaker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop. · Do not place on unstable surfaces, or on electrical items such as fridges or on materials such as tablecloths. · During baking the casing heats up, the breadmaker should be placed at least 5 cm (2 inches) from walls and other objects. List of Bread Types and Baking Options Function Availability and Time Required · Time required for each process will differ according to room temperature.

Options Bread type Baking option BAKE BAKE RAPID BAKE RAISIN DOUGH DOUGH RAISIN BAKE BAKE RAPID BAKE RAISIN DOUGH DOUGH RAISIN Size Crust Timer Processes REST 25 min 60 min KNEAD 1530 min 1520 min 1530 min 1530 min 1530 min 1525 min 1525 min 1525 min 1525 min 1525 min approx. 10 min approx. 10 min 1020 min RISE 1 hr 50 min 2 hr 20 min BAKE 50 min Total 4 hours 1 hr 55 min 2 hours How to Use ¶ Baking Bread [BAKE]..... 8 ¶ Making Dough [DOUGH] 10 ¶ When adding extra ingredients...

@@@@@2. Do not attempt to repair the breadmaker. @@3. Do not immerse the unit, power cord, or plug in water or any kind of liquid. 4. Do not allow the power cord to hang over the edge of the worktop or touch a hot surface. 5. Do not remove the bread pan or unplug the breadmaker during its operation. (If the electricity supply is switched off the program sequence stops. However the appliance has a 10 minutes memory so if the power is restored within 10 minutes, the program will resume.

) 6. Do not touch, block or cover steam vent during use. 7. The surfaces are liable to get hot during use. 8. To avoid burns, always use oven gloves when removing the bread pan and the finished bread. Also take care when removing the kneading blade. 9. Always keep the inside of the unit and the bread pan clean to ensure programs work successfully. (See page 34 for care and cleaning.

) 10. 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. 11. This appliance is only intended to be used to make bread, dough and cakes as detailed in the following instructions.

12. This appliance is not intended to be operated by means of an external timer or separate remotecontrol system. 13. Hold onto the plug when plugging into/removing from the socket. whole wheat Makes bread with strong whole wheat flour or multigrain bread flour.

¶ Gluten Free Recipes22 ¶ Dough Recipes24 basic whole wheat rye french pizza --- 1 hour rye Makes bread with rye flour and spelt flour. BAKE DOUGH BAKE DOUGH BAKE -- 2 hr 45 min 4 hr 10 min 1 hr 35 min 2 hr 40 min 2 hr 25 min 3 hours 1 hr 30 min 2 hr 10 min 2 hr 50 min 1 hour -- 55 min ¶ Cake Recipes33 cakes teabreads french Makes bread with strong white bread flour for a crispier crust and open texture. 40 min 1020 min 1 hr 45 min 30 min 1 hour 30 min 1015 min -- 50 min italian Makes light bread for enjoying with pasta, etc. How to Clean ¶ Care & Cleaning 34 brioche Makes rich flavored bread with eggs and butter BAKE 2530 min 50 min 3 hr 30 min sandwich Makes bread with a soft crust and texture. To Protect the Non-stick Finish ¶ To protect the non-stick finish 35 BAKE 1 hour 1525 min 1 hr 40 min 50 min 5 hours gluten free Makes bread using glutenfree bread mix/flour. BAKE Troubleshooting ¶ Troubleshooting&mhe start/stop light will go Make dough (knead, rise) off. Press the select pad to reactivate the screen and · DOUGH RAISIN then re-program accordingly. Make dough with added When the start pad was ingredients pressed at first, 'basic/BAKE' course will start. · BAKE BUTTER · This picture shows all words and symbols, but during operation only those relevant will be displayed. 4 5 Bread-making 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 bread flour only. Flour must be weighed on scales. Water Main Flours Used in Bread 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.



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Use tepid water if using 'RAPID', 'rye' or 'gluten free' settings in a cold room. Use chilled water if using 'rye', 'french' or 'brioche' settings in a hot room. Always measure out liquids using the measuring cup provided.

White flour: Made by grinding wheat kernel, excluding bran and germ. Used in e.g. 'basic', 'french' modes. Always use strong flour when using the recipes in this book.

Do NOT use plain or self-raising flour as a substitute for bread flour. Before Use Salt Improves the flavour and strengthens gluten to help the bread rise. The bread may lose size/flavour if measuring is inaccurate. Wholemeal flour: Made by grinding entire wheat kernel, including bran and germ. Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

Rye flour: Contains some proteins, but these do not produce as much gluten as wheat flour. Makes dense, heavy bread with a flat or slightly sunken top crust (use in rye mode). Spelt flour: In the wheat family but is a completely different species genetic liquid until later) 2 Cover the yeast with all the dry ingredients (flour, sugar, salt, etc.) Flour must be weighed on scales. 4 5 Select a bread type 7 8 Oven glove Bread pan Press Stop pad and remove bread when machine beeps 8 times How to Use Press Option pad to choose a baking option The flashing start/stop light will go off. 2 Ensure the kneading blade is firmly on the kneader mounting shaft Ensure that the shaft and kneading blade are clean, see page 34 for cleaning. Use the specified kneading blade when baking rye bread. The kneading blade is designed to fit loosely on the shaft. Remove the bread immediately, See page 3 for availability of size and crust. To change the size To change the crust colour 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 9 3 9 3 Pour in the water and any other liquids Wipe the outside of the pan to remove any flour or liquid allow to cool, for example, on a wire rack 4 Put the bread pan into the breadmaker and turn slightly clockwise 5 Close the lid 9hr 30min 6 6 from now Current time Ready time Pressing the button once will advance the timer by 10 minutes (hold to advance more quickly) 9 Unplug after use The breadmaker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program. 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 bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf. Baking bread with added ingredients (P.11) For optimum results, don't open the lid until bread is complete as it affects bread quality.

Clean and dry beforehand 8 3 Plug the breadmaker into a 230-240V socket Make sure the start/stop light is off before selecting a program. 6 Press Start pad to start the machine Time until the selected program is complete The start/stop light will come on. 9 Making Dough Turn to P.24-32 for dough recipes When adding extra ingredients..

(Select when baking bread) 'BAKE RAISIN' will be displayed (Select when making dough) 'DOUGH RAISIN' will be displayed To cancel/stop once started (hold for more than 1 second) 12 (P.8) 3,4 (P.8) 12 3,4 Preparation 1 Put the kneading blade into the bread pan. 2 Place the ingredients in the bread pan in the order listed in the recipe.

3 Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.) Preparation 1 Put the kneading blade into the bread pan. 2 Place the ingredients in the bread pan in the order listed in the recipe. 3 Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.) 1 2 3 4 10 Select a dough type Timer is not available on Dough Options. (except pizza) You can select between 'basic', 'whole wheat', 'rye', 'french', and 'pizza' dough types. 1 2 3 4 Select 'basic' or 'whole wheat' How to Use Press once for 'basic', twice for 'whole wheat'. Adding extra ingredients Moist Ingredients e.

g. chocolate, cheese, fresh fruits, fruits packed in alcohol. Moist Ingredients should be added directly into the bread pan with the other ingredients at the beginning of the cycle. Dry Ingredients e.g. dried fruits, nuts Dry ingredients can be added into the dispenser at the beginning of the cycle. Press Option pad to choose 'DOUGH' Options available include 'DOUGH RAISIN' on 'basic' or 'whole wheat'. Select 'DOUGH RAISIN' if you would like to add extra ingredients to your dough by pressing the option pad. (P.11) Press Option pad to choose 'BAKE RAISIN' or 'DOUGH RAISIN' Press Start pad to start the machine Press twice for 'BAKE RAISIN', 4 times for 'DOUGH RAISIN'.

For modes other than 'pizza', a 'resting' process will begin immediately after starting, followed by 'kneading' and 'rising'. Press Start pad to start the machine Time until the selected program is complete The start/stop light will come on. Time until the selected program is complete The start/stop light will come on. Press Stop pad and remove dough when machine beeps 8 times The flashing start/stop light will go off. Shape the finished dough and allow it to prove until doubled in size.

Then bake in the oven according to recipe. Press Stop pad and remove bread or dough when machine beeps 8 times The flashing start/stop light will go off. 11 Baking Brioche Yeast Strong White Flour Salt Sugar Butter (Cut into 2 cm cubes and keep in fridge) Water Eggs, medium 1 1/4 tsp 400 g (14 oz) 1 tsp 2 1/2 tbsps 120 g (4 oz) 170 ml 2 (approx. 100 g) [When making rich butter flavored brioche or adding extra ingredients..

.] Yeast Strong White Flour Salt Sugar Butter (Cut into 2 cm cubes and keep in fridge) Water Eggs, medium Butter for added later (Cut into 12 cm cubes and keep in fridge) 1 1/4 tsp 400 g (14 oz) 1 tsp 2 1/2 tbsps 50 g (2 oz) 170 ml 2 (approx. 100 g) 70 g (2.5 oz) 1 (P.8) 2,3 (P.8) 12 3,5 Preparation 1 Put the kneading blade into the bread pan. 2 Place the ingredients in the bread pan in the order listed in the recipe. 3 Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.) Preparation 1 Cut the butter for adding later into 12 cm cubes and keep them in fridge.



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2 Put the kneading blade into the bread pan. 3 Place the ingredients in the bread pan in the order listed in the recipe. 4 Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.) 1 2 3 Select 'brioche' Press Start pad to start the machine 1 2 3 4 5 Select 'brioche' How to Use Press Option pad to choose 'BAKE' 'BUTTER' Time until the selected program is complete The start/stop light will come on. Press Start pad to start the machine Press Stop pad and remove bread when machine beeps 8 times The flashing start/stop light will go off. Time displayed indicating minutes until butter is added The start/stop light will come on. When adding extra ingredients such as raisins add them with the butter. (Use Place the additional cubed butter when the beep sounds. max.

150 g for ingredients) The display will show '0' in the display for 5 min. Do not add butter after display shows After 5 min, kneading will continue. remaining time. (P.38) Adding Additional Butter After 5 min Display indicates remaining time until completion of the program Press Stop pad and remove bread when machine beeps 8 times The flashing start/stop light will go off.

12 13 Baking Cakes Turn to P.33 for cake recipes Bread Recipes Customer who lives in Australia · Use the recipes from the amount in the table described as 'OZ'. · To raise bread, use strong high protein flour (Bread flour or Bakers flour). · Bread improver contain Vitamin C, and there is an effect to improve volume of bread. Please add it at the time of the recipe which using a lot of whole wheat flour.

· 100% whole wheat bread is not recommended because it does not rise well. · When using ORGRAN for gluten free bread, upper side comes to dent easily. [basic] To cancel/stop once started (hold for more than 1 second) · Remove the kneading blade (white or brown flour) : Timer can be used for recipes with this symbol (4-13 hours) Customer who lives in New Zealand · Use the recipes from the amount in the table described as 'NZ'. · To raise the bread, the HIGH GRADE FLOUR is recommended. When lower grade flour is used, the rising of bread becomes small. · The SUREBAKE YEAST is recommended for yeast.

SUREBAKE YEAST has been added to gluten strongly. Usually bread improver is not used necessary. However, it is necessary to add Vitamin C (bread improver) of the proper quantity to improve the raising and texture of bread when ACTIVE YEAST is used. Please decrease the amount of yeast more than SUREBAKE YEAST.

(Decrease it from 1/2 tsp to 3/4 tsp.) · Please note that the wheat element has been added to SUREBAKE YEAST. · Yeast is hard to melt, melt it in 30 ml of lukewarm water (temperature that is lower than body temperature) and add it when you use short program such as Gluten Free and the pizza program. Then decrease the 30 ml from the amount of liquid. The timer function of the pizza program is not recommended when yeast is melted before add in because yeast begins to act at once. Do not melt yeast when you use other program. · BAKE RAPID program is not recommended to use. 1 2 3,4 Preparation 1 Prepare the ingredients according to the recipe. 2 Line the bread pan with parchment paper or loaf tin liners and pour in the mixed ingredients. 3 Set the bread pan into the main unit, and plug the machine into the socket.

(Make sure the start/stop light is off.) Turn to P.24-32 for dough recipes 1 2 3 4 14 Select 'bake only' · Line with parchment paper (Cake or teabread will burn if it directly touches the pan.) How to Use Press Timer pad to set the baking time You cannot use the timer function for 'bake only'. (This pad only sets the duration of the cooking time.

) Recipes White Loaf 'Basic'- 'Bake' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Water M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1 tbsp 300 ml L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 360 ml XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 1 1/2 tbsp 410 ml (NZ) Surebake yeast White flour Salt Milk powder Butter Sugar Water M 2 tsp 350 g 1 tsp 1 tbsp 1 tsp 1 tsp 260 ml L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1 tsp 320 ml XL 3 tsp 600 g 1 1/2 tsp 3 tsp 2 tsp 2 tsp 400 ml Press Start pad to start the machine Time until the selected program is complete The start/stop light will come on. Press Stop pad when the machine beeps, check that baking is complete, and remove the pan The flashing start/stop light will go off. Rapid White Loaf 'Basic'- 'Bake Rapid' (1hr 55min-2hr) (OZ) Take care! It's hot! To check whether baking is complete, insert a skewer into the centre of the If baking is not complete Repeat steps 1-3 cake or teabread it is ready if there (The total baking time, including any additional baking, is no mixture stuck to the skewer when must be within 90 minutes. The timer will start again from you remove it. 1 minute when the unit is hot.

Increase the time by pressing the timer pad as required.) Dry yeast Bread flour Salt Dry milk Butter Sugar Water M 1 1/2 tsp 420 g 1 1/2 tsp 1 tbsp 15 g 1 tbsp 280 ml L 2 1/4 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 2 tsp 350 ml XL 2 1/4 tsp 620 g 2 tsp 2 tsp 25 g 2 tsp 430 ml 15 Garlic Herb Bread 'Basic'- 'Bake' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Crushed garlic Fresh herbs, chopped Water M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1 tbsp 1 tsp 2 tsp 300 ml L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 2 tsp 3 tsp 360 ml XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 1 1/2 tbsp 2 tsp 3 tsp 410 ml (NZ) Surebake yeast White flour Salt Milk powder Butter Sugar Crushed garlic Fresh herbs, chopped Water M 2 tsp 350 g 1 tsp 1 tbsp 1 tsp 1 tsp 1 tsp 260 ml L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1 tsp 2 tsp 3 tsp 320 ml XL 3 tsp 600 g 1 1/2 tsp 3 tsp 2 tsp 2 tsp 2 tsp 3 tsp 400 ml Curry & Onion Loaf 'Basic'- 'Bake' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Curry powder Onion flakes Water M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1 tbsp 2 tsp 2 tsp 300 ml L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 1 tsp 1 tbsp 360 ml XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 1 1/2 tbsp 2 tsp 1 1/4 tbsp 410 ml Coconut Bread 'Basic'- 'Bake' (4hr) (NZ) Surebake yeast White flour Salt Butter Sugar Coconut milk powder Shredded coconut Water M 2 tsp 350 g 1 tsp 1 tbsp 1 tsp 1 tsp 1 tsp 260 ml L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1 tsp 1 tsp 1 cup 320 ml XL 3 tsp 550 g 1 1/2 tsp 2 tsp 2 tsp 3 tsp 1 1/2 cup 400 ml /2 cup 260 ml Kumara Bread 'Basic'- 'Bake' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Mashed kumara Honey Cinnamon Water M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1/3 cup 1 tbsp 1/2 tsp 290 ml L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1/2 cup 1 tbsp 1 tsp 340 ml XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 2/3 cup 1 tbsp 2 tsp 390 ml (NZ) Surebake yeast White flour Salt Milk powder Butter Mashed kumara Honey Water M 2 tsp 350 g 1 tsp 1 tbsp 1 tbsp 1/3 cup 1 tbsp 250 ml L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1/2 cup 1 tbsp 300 ml XL 3 tsp 600 g 1 1/2 tsp 3 tsp 2 tsp 2/3 cup 1 tbsp 380 ml Rosemary & Pinenut Loaf 'Basic'- 'Bake Raisin' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Rosemary Water *Pinenuts M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1 tbsp 1 tbsp 300 ml 2 tsp L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 2 tsp 360 ml 3 tsp XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 1 1/2 tbsp 3 tsp 410 ml 4 tsp (NZ) Surebake yeast White flour Salt Milk powder Butter Sugar Fresh rosemary, chopped Water *Pinenuts M 2 tsp 350 g 1 tsp 1 tbsp 1 tbsp 1 tsp 1 tsp 260 ml 2 tsp L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1 tsp 1 tsp 320 ml 3 tsp XL 3 tsp 600 g 1 1/2 tsp 3 tsp 2 tsp 2 tsp 2 tsp 400 ml 4 tsp Cheese & Mustard Loaf 'Basic'- 'Bake' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Mustard powder Cracked pepper Cheese Worcestershire sauce Water M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1 tbsp 1 tsp 1/2 tsp 1/4 cup 1 tbsp 290 ml L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 2 tsp 1 tsp 1/2 cup 2 tsp 310 ml XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 1 1/2 tbsp 3 tsp 2 tsp 3/4 cup 3 tsp 360 ml (NZ) Surebake yeast White flour Salt Milk powder Butter Sugar Dry mustard Fine grated cheese Worcester sauce Water M 2 tsp 350 g 1 tsp 1 tbsp 1 tsp 1 tsp 1 tsp 1/2 cup 1 tbsp 250 ml L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1 tsp 1 tsp 3/4 cup 1 tbsp 300 ml XL 3 tsp 600 g 1 1/2 tsp 3 tsp 2 tsp 2 tsp 2 tsp 1 cup 2 tsp 400 ml Banana Cinnamon Loaf 'Basic'- 'Bake Raisin' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Cinnamon Honey Water *Banana chips, chopped M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1/2 tsp 2 tsp 300 ml 2 tsp L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tsp 1 tbsp 360 ml 1 (NZ) XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 2 tsp 1 1/2 tbsp 410 ml 1 /4 cup /2 cup Surebake yeast White flour Salt Milk powder Butter Cinnamon Honey Water *Banana chips, chopped M 2 tsp 350 g 1 tsp 1 tbsp 1 tbsp 1/2 tsp 2 tsp 260 ml 2 tsp L 2 1/2 tsp 450 g 1 1/2 tsp 2 tsp 2 tsp 1 tsp 1 tsp 320 ml 1 XL 3 tsp 600 g 1 1/2 tsp 3 tsp 2 tsp 2 tsp 1 1/2 tsp 400 ml 1 Recipes /4 cup /2 cup Mexican Chilli Loaf 'Basic'- 'Bake' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Chilli powder Tomato paste Corn, cooked Cumin Oregano Water M 1 1/4 tsp 420 g 1 tsp 2 tsp 15 g 1 tbsp 1/4 tsp 2 tsp 2 tsp 1/2 tsp 1/2 tsp 290 ml L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 1/2 tsp 1 tbsp 1/4 cup 1 tsp 1 tsp 330 ml XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 25 g 1 1/2 tbsp 1 tsp 2 tsp 1/2 cup 2 tsp 2 tsp 380 ml (NZ) Surebake yeast White flour Salt Milk powder Butter Brown sugar Chilli powder Tomato paste Corn, cooked Cumin Oregano Water M 2 tsp 350 g 1 tsp 1 tbsp

1 tbsp 1 tbsp 1/4 tsp 2 tsp 2 tbsp 1/2 tsp 1/2 tsp 250 ml L 2 1/2 tsp 450 g 1 1/2 tsp 2 tbsp 2 tbsp 1 tbsp 1/2 tsp 1 tbsp 1/4 cup 1 tsp 1 tsp 300 ml XL 3 tsp 600 g
1 1/2 tsp 3 tbsp 2 tbsp 2 tbsp 1 tsp 2 tbsp 1/2 cup 2 tsp 2 tsp 370 ml Chocolate Nut Bread 'Basic'- 'Bake Raisin' (4hr) (OZ) Dry yeast Bread flour Salt Dry milk
Choc bits Cocoa Water *Mixed chopped nuts M 1 1/4 tsp 420 g 1 tsp 2 tsp 2 tbsp 1/2 tsp 300 ml 2 tbsp L 1 1/2 tsp 520 g 2 tsp 1 1/2 tbsp 1/4 cup 1 tsp 360 ml 1
(NZ) XL 1 1/2 tsp 620 g 2 tsp 1 3/4 tbsp 1/2 cup 2 tsp 430 ml 1/4 cup /2 cup Surebake yeast White flour Salt Milk powder Choc bits Cocoa Water *Mixed
chopped nuts M 2 tsp 350 g 1 tsp 1 tbsp 2 tbsp 1/2 tsp 260 ml 2 tbsp L 2 1/2 tsp 450 g 1 1/2 tsp 2 tbsp 1/4 cup 1 tsp 320 ml 1 XL 3 tsp 600 g 1 1/2 tsp 3 tbsp 1/2
cup 2 tsp 410 ml 1/4 cup /2 cup · For addition of ingredients with*, follow programming instructions on P.



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11. 16 17 [whole wheat] (wholemeal flour) : Timer can be used for recipes with this symbol (5-13 hours) Wholemeal Loaf 75% Whole Wheat'- Bake' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 300 g Bread flour 100 g Salt 1 tsp Dry milk 2 tsp Butter 15 g Sugar 1 tbsp Water 300 ml Bread improver, optional 1/2 tsp L 11/2 tsp 370 g 125 g 2 tsp 11/2 tsp 20 g 1 tbsp 360 ml 1 tsp XL 13/4 tsp 450 g 150 g 2 tsp 13/4 tsp 25 g 11/2 tsp 410 ml 1 tsp Wholemeal Loaf 100% Whole Wheat'- Bake' (5hr) (NZ) Surebake yeast Wholemeal flour Gluten flour Salt Milk powder Butter Treacle Water M 2 tsp 350 g 1 tbsp 1 tsp 1 tsp 1 tbsp 280 ml L 3 tsp 450 g 2 tbsp 1 tsp 2 tsp 2 tsp 1 tbsp 340 ml XL 3 tsp 600 g 3 tbsp 1 tsp 3 tbsp 2 tsp 2 tsp 420 ml Sesame & Bran Loaf Whole Wheat'- Bake' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 300 g Bread flour 100 g Salt 1 tsp Dry milk 2 tsp Butter 15 g Sugar 1 tbsp Unprocessed bran 2 tsp Sesame seeds 2 tsp Golden syrup 2 tsp Water 300 ml Bread improver, optional 1/2 tsp L 11/2 tsp 370 g 125 g 2 tsp 11/2 tsp 20 g 1 tbsp 1/4 cup 1 tbsp 1 tsp 360 ml 1 tsp XL 13/4 tsp 450 g 150 g 2 tsp 13/4 tsp 25 g 11/2 tsp 1/2 cup 2 tsp 11/2 tsp 410 ml 1 tsp (NZ) Surebake yeast Wholemeal flour White flour Salt Milk powder Butter Treacle Unprocessed bran Sesame seeds Golden syrup Water M 2 tsp 250 g 100 g 1 tsp 1 tsp 1 tsp 1 tsp 280 ml L 3 tsp 330 g 120 g 1 tsp 2 tsp 2 tsp 1 tbsp 1/4 cup 1 tbsp 1 tsp 340 ml XL 3 tsp 450 g 150 g 1 tsp 3 tbsp 2 tsp 2 tsp 1/2 cup 2 tsp 11/2 tsp 420 ml Rapid Wholemeal Loaf 75% Whole Wheat'- Bake Rapid' (3hr) (OZ) M Dry yeast 1/2 tsp Whole wheat flour 300 g Bread flour 100 g Salt 11/2 tsp Dry milk 1 tbsp Butter 15 g 1/2 tsp Sugar Water 300 ml Bread improver, optional 1/2 tsp L 2 tsp 370 g 125 g 2 tsp 11/2 tsp 20 g 1 tbsp 350 ml 1 tsp XL 2/4 tsp 450 g 150 g 2 tsp 11/2 tsp 25 g 2 tsp 410 ml 1 tsp 1 Orange Poppyseed Loaf Whole Wheat'- Bake Raisin' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 300 g Bread flour 100 g Salt 1 tsp Dry milk 2 tsp Butter 15 g Sugar 1 tbsp Orange rind 1 tbsp Water 300 ml Bread improver, optional 1/2 tsp *Poppy seeds 2 tsp L 11/2 tsp 370 g 125 g 2 tsp 11/2 tsp 20 g 1 tbsp 2 tsp 360 ml 1 tsp 1/4 cup XL 13/4 tsp 450 g 150 g 2 tsp 13/4 tsp 25 g 11/2 tsp 3 tbsp 410 ml 1 tsp 1/2 cup (NZ) Surebake yeast Wholemeal flour White flour Salt Milk powder Butter Treacle Orange rind Water *Poppy seeds M 2 tsp 250 g 100 g 1 tsp 1 tsp 1 tsp 1 tsp 280 ml 2 tsp L 3 tsp 330 g 120 g 1 tsp 2 tsp 2 tsp 1 tbsp 2 tsp 340 ml 1/4 cup XL 3 tsp 450 g 150 g 1 tsp 3 tbsp 2 tsp 2 tsp 3 tbsp 420 ml 1/2 cup Wholemeal Loaf 50% Whole Wheat'- Basic' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 200 g Bread flour 200 g Salt 1 tsp Dry milk 2 tsp Butter 15 g Sugar 1 tbsp Water 300 ml Bread improver, optional 1/2 tsp L 11/2 tsp 250 g 250 g 2 tsp 11/2 tsp 20 g 1 tbsp 360 ml 1 tsp XL 13/4 tsp 300 g 300 g 2 tsp 13/4 tsp 25 g 11/2 tsp 410 ml 1 tsp (NZ) Surebake yeast Wholemeal flour White flour Salt Milk powder Butter Treacle Water M 2 tsp 175 g 175 g 1 tsp 1 tsp 1 tsp 1 tsp 280 ml L 3 tsp 225 g 225 g 1 tsp 2 tsp 2 tsp 1 tbsp 340 ml XL 3 tsp 300 g 300 g 1 tsp 3 tbsp 2 tsp 2 tsp 420 ml Date & Nut Loaf Whole Wheat'- Bake Raisin' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 300 g Bread flour 100 g Salt 1 tsp Dry milk 2 tsp Butter 15 g 1/4 cup Chopped dates Water 300 ml Bread improver, optional 1/2 tsp *Chopped walnuts 1/4 cup L 11/2 tsp 370 g 125 g 2 tsp 11/2 tsp 20 g 1/3 cup 360 ml 1 tsp 1/3 cup XL 13/4 tsp 450 g 150 g 2 tsp 13/4 tsp 25 g 1/2 cup 410 ml 1 tsp 1/2 cup (NZ) Surebake yeast Wholemeal flour White flour Salt Milk powder Brown sugar Butter Chopped dates Water *Chopped walnuts M 2 tsp 175 g 175 g 1 tsp 1 tsp 1 tsp 1 tsp 1/4 cup 280 ml 1/4 cup L 3 tsp 225 g 225 g 1 tsp 2 tsp 1 tsp 2 tsp 1/2 cup 340 ml 1/2 cup XL 3 tsp 300 g 300 g 1 tsp 3 tbsp 2 tsp 2 tsp 1/2 cup 420 ml 1/2 cup Recipes Rosemary & Thyme Loaf Whole Wheat'- Bake' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 300 g Bread flour 100 g Salt 1 tsp Dry milk 2 tsp Butter 15 g Sugar 1 tbsp Rosemary 1 tsp Thyme 1 tsp Water 300 ml Bread improver, optional 1/2 tsp L 11/2 tsp 370 g 125 g 2 tsp 11/2 tsp 20 g 1 tbsp 2 tsp 2 tsp 360 ml 1 tsp XL 13/4 tsp 450 g 150 g 2 tsp 13/4 tsp 25 g 11/2 tsp 3 tbsp 3 tbsp 410 ml 1 tsp (NZ) Surebake yeast Wholemeal flour White flour Salt Milk powder Butter Treacle Rosemary Thyme Water M 2 tsp 250 g 100 g 1 tsp 1 tsp 1 tsp 1 tsp 1 tsp 280 ml L 3 tsp 330 g 120 g 1 tsp 2 tsp 2 tsp 1 tbsp 2 tsp 2 tsp 340 ml XL 3 tsp 450 g 150 g 1 tsp 3 tbsp 2 tsp 2 tsp 3 tbsp 3 tbsp 420 ml Mixed Grain Bread Whole Wheat'- Bake Raisin' (5hr) (OZ) M Dry yeast 11/4 tsp Whole wheat flour 80 g Bread flour 250 g Oatmeal 40 g Buckwheat groats 40 g Cornmeal 20 g Brown sugar 1 tbsp Butter 20 g Dry milk 11/2 tsp Salt 1 tsp Water 300 ml *Whole linseed 2 tsp *Toasted sunflower seed 2 tsp L 11/2 tsp 100 g 300 g 50 g 50 g 30 g 1 tbsp 25 g 2 tsp 1 tsp 370 ml 1 tbsp 1 tsp XL 13/4 tsp 150 g 350 g 50 g 50 g 30 g 11/2 tsp 25 g 2 tsp 1 tsp 450 ml 11/2 tsp 11/2 tsp (NZ) Surebake yeast Wholemeal flour White flour Oatmeal Buckwheat groats Cornmeal Brown sugar Butter Milk powder Salt Water *Whole linseed *Toasted sunflower seed M 2 tsp 80 g 250 g 40 g 40 g 20 g 1 tbsp 11/2 tsp 11/2 tsp 1 tsp 300 ml 2 tsp 2 tsp L 3 tsp 100 g 300 g 50 g 50 g 30 g 1 tbsp 2 tsp 2 tsp 1 tsp 370 ml 1 tbsp 1 tsp XL 3 tsp 150 g 350 g 50 g 50 g 30 g 11/2 tsp 2 tsp 2 tsp 1 tsp 450 ml 11/2 tsp 11/2 tsp · For addition of ingredients with*, follow programming instructions on P.11. 18 19 [rye] (rye flour and spelt flour) Remember to use the rye kneading blade for all these recipes. The Raisin nut dispenser does not operate on the Rye program. Put any additional ingredients directly into the bread pan at the start. As a result of the consistency some flour may remain on the sides of the loaf, but this is normal. Due to their consistency, the kneading blade will often become embedded in Rye Bread loaves.

Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf. : Timer can be used for recipes with this symbol (3hr 30min-13 hours) Rye 100% Rye'- Bake' (3hr 30min) (OZ) Dry yeast Rye flour Sugar Oil Salt Water 21/2 tsp 500 g 2 tsp 3 tbsp 2 tsp 440 ml (NZ) Surebake yeast Rye flour Sugar Oil Salt Water 31/2 tsp 500 g 2 tsp 3 tbsp 2 tsp 440 ml Sundried Tomato and Parmesan Italian'- Bake' (4hr 30min) (OZ) Dry yeast Bread flour Sugar Salt Parmesan Cheese, grated Sundried Tomatoes in Oil, chopped Water 1 tsp 400 g 1 tsp 1/2 tsp 50 g 75 g 270 ml (NZ) Surebake yeast White flour Sugar Salt Parmesan Cheese, grated Sundried Tomatoes in Oil, chopped Water 2 tsp 400 g 1 tsp 1/2 tsp 50 g 75 g 270 ml Spelt Rye'- Bake' (3hr 30min) (OZ) Dry yeast Spelt flour Honey Oil Salt Water 11/2 tsp 400 g 1 tsp 1 tsp 1 tsp 300 ml (NZ) Surebake yeast Spelt flour Honey Oil Salt Water 3 tsp 400 g 1 tsp 1 tsp 1 tsp 300 ml [brioche] Panettone 'Bake'- 'Butter' (3hr 30min) (OZ) Dry yeast Bread flour Salt Sugar Butter (Cut into 2 cm cubes and keep in fridge) Dry milk Eggs (Medium) Water *Butter for added later (Cut into 12 cm cubes and keep in fridge) *Raisins pickled in rum 11/4 tsp 400 g 1 tsp 21/2 tsp 50 g 2 tsp 2 (100 g) 170 ml 70 g 120 g (NZ) Surebake yeast White flour Salt Sugar Butter (Cut into 2 cm cubes and keep in fridge) Milk powder Eggs (Medium) Water *Butter for added later (Cut into 12 cm cubes and keep in fridge) *Raisins pickled in rum 21/2 tsp 400 g 1 tsp 21/2 tsp 50 g 2 tsp 2 (100 g) 170 ml 70 g 120 g [french] (white flour/wholemeal flour) Make bread with a crispy crust and texture.



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: Timer can be used for recipes with this symbol (6-13 hours) French Bread 'French'- Bake' (6hr) (OZ) Dry yeast Bread flour Salt Butter Water 1 1/2 tsp 500 g 1 tsp 5g 350 ml (NZ) Surebake yeast White flour Salt Butter Water 2 tsp 450 g 1 tsp 1 tsp 320 ml · For addition of ingredients with*, follow programming instructions on P.13. Tarragon & Thyme 'French'- Bake' (6hr) (OZ) Dry yeast Bread flour Salt Butter Tarragon Thyme Water 1 1/2 tsp 500 g 1 tsp 5g 1 tsp 1 tsp 350 ml Recipes (NZ) Surebake yeast White flour Salt Butter Tarragon Thyme Water 2 tsp 450 g 1 tsp 1 tsp 2 tsp 2 tsp 320 ml [sandwich] Make bread with a soft crust and texture. : Timer can be used for recipes with this symbol (5-13 hours) Basic Sandwich Bread 'Sandwich'- Bake' (5hr) (OZ) Dry yeast Bread flour Salt Dry milk Butter Sugar Water 1 1/4 tsp 420 g 1 1/4 tsp 2 tsp 15 g 2 1/2 tsp 315 ml (NZ) Surebake yeast White flour Salt Milk powder Butter Sugar Water 2 tsp 350 g 1 tsp 1 tsp 1 tsp 260 ml [italian] (white flour) Make light bread for enjoying with pasta, etc. The Raisin nut dispenser does not operate on the Italian program. Put any additional ingredients directly into the bread pan at the start. : Timer can be used for recipes with this symbol (4hr 30min/13 hours) Italian Bread 'Italian'- Bake' (4hr 30min) (OZ) Dry yeast Bread flour Salt Olive oil Water 1 tsp 400 g 1 1/2 tsp 1 tsp 260 ml (NZ) Surebake yeast White flour Salt Olive oil Water 2 tsp 450 g 1 tsp 2 tsp 280 ml Whole Wheat Sandwich Bread 'Sandwich'- Bake' (5hr) (OZ) Dry yeast Whole wheat flour Bread flour Salt Dry milk Butter Sugar Water Bread improver, optional 1 1/4 tsp 320 g 100 g 1 1/4 tsp 2 tsp 15 g 2 1/2 tsp 315 ml 1/2 tsp (NZ) Surebake yeast Wholemeal flour Gluten flour Salt Milk powder Butter Treacle Water 2 tsp 350 g 1 tsp 1 tsp 1 tsp 1 tsp 280 ml Herb Bread 'Italian'- Bake' (4hr 30min) (OZ) Dry yeast Bread flour Salt Olive oil Basil Water 1 tsp 400 g 1 1/2 tsp 1 tsp 1 tsp 260 ml (NZ) Surebake yeast White flour Salt Olive oil Basil Water 2 tsp 450 g 1 tsp 2 tsp 1 tsp 280 ml 20 21 Gluten Free Recipes [basic] [gluten free] (gluten free bread mix / wheat free bread mix) : Timer cannot be used The Raisin Nut Dispenser does not operate on the Gluten Free program. Put any additional ingredients directly into the bread pan at the start.

You can bake gluten free cakes following our recipes on page 33 by substituting gluten free plain flour for standard plain flour. If self-raising flour is required also add 1 tsp of gluten free baking powder. You can purchase gluten free bread mix at: · Pharmacies · Health food shops · Major supermarkets Before making gluten free bread Consult your doctor and follow the guidelines below! If you make gluten free bread as part of dietary therapy, it is important that you avoid cross-contamination with flour that does contain gluten. Please take particular care when washing the bread pan and the kneading blade, etc. Gluten free bread on Basic program 'Basic'- Bake Rapid'- XL' Size- 'Dark' Crust (2hr) (OZ) (NZ) Yeasted plain gluten free loaf Water Oil (Canola/Sunflower) Eggs (Medium) White vinegar (not malt) Brown rice flour White rice flour Arrowroot or tapioca flour Besan (chick pea) flour or soya flour White or brown rice flour Salt Sugar Xantan gum Dry yeast (not rapid rise) 430/450 ml 1/3 cup 3 1 tsp 1 cup 1 cup 1 cup 1/2 cup 1/2 cup 1 1/2 tsp 2 tsp 1 tsp 2 tsp Important

Notes: 1.

Do not leave gluten free bread in for keep warm. Remove bread from Machine when baking is complete. 2. Always assist kneading 510 mins into kneading process. Lift lid (do not turn machine off), with spatula mix to ensure all wet and dry ingredients are combined, scrape down sides.

Test dough by lifting some on spatula. Dough should fall slowly from spatula. If too thin add 24 Tbsp of rice flour. If too thick, add 13 Tbsp of water. (It should look like a thick cake mix or stiff mashed potato). 3. 3 tsp milk powder can be added to any of these recipes. Yeast responds to protein by adding cheese and/or milk powder, therefore the loaf will rise more. 4. Flour fluctuates in refining therefore water content differs considerably.

Very refined flour (e.g. rice flour labeled rice starch) will not need as much water as a more course flour (e.g. McKenzies). You may need to cut water back 20-30 ml for finer flour. It is made differently to other types of bread! The order of putting in ingredients is different Please put in the ingredients in the following order so that the gluten free bread mix is well mixed. (The wrong order may result in poor rising) Water, salt, fat gluten free bread mix dry yeast If kneading blade becomes embedded in bread Due to their consistency, the kneading blade will often become embedded in Gluten and Wheat Free Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf. Yeasted fruit gluten free loaf Yeasted plain gluten free loaf (above) Brown sugar Cinnamon Dried fruits One batch 3 tsp 1 tsp 1 cup The outcome differs depending on the type of flour The recipes above have been developed with particular types of bread mix, and so the final outcome may differ depending on the actual bread mix used.

(There may be greater variation with wheat free bread mixes.) Consume within two days Store your finished bread in a cool, dry place, and consume within two days. If you cannot finish it all in time, cut it into pieces, place in a freezer bag and into the freezer. Yeasted cheese gluten free loaf Yeasted plain gluten free loaf (above) Grated cheese One batch 1 cup Note Making gluten free bread is very different from the normal way of producing bread in the breadmaker.

Please read through the guidelines on the right.

Please consult flour manufacturers for detailed information. As a result of consistency some flour may remain on the sides of the loaf, but this is normal. Yeasted seeded gluten free loaf Wheat and gluten free bread 'Gluten Free'- 'Bake'- 'Dark' Crust (2hr) (OZ) Water Vegetable oil ORGRAN Easy Bake bread mix 450 ml 1 tsp 450 g Wheat and gluten free bread 'Gluten Free'- 'Bake'- 'Dark' Crust (2hr) (NZ) Water Vegetable oil Healthieries Simple Bread Mix

ACTIVE YEAST (gluten free yeast) · Turn to page 15 for yeast. @@Roll out into 30 cm square. Fold into thirds.

Wrap and place into refrigerator for 20 to 30 minutes. Roll and fold twice more. Wrap and chill after each folding. @@@@ The maximum load of the Bread Maker is 600 g (1 lb 5 oz). Dough recipes using 300 g (11 oz) of flour may be doubled. @@Cut dough into 9 equal squares. @@@@Place in the refrigerator for 30 minutes. Roll out the dough on a lightly floured surface into a 30cm square.



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Brush with beaten egg. @@@@Fold the third without butter over the centre third.

Divide the dough into equal portions. Roll each portion into a ball. Place on a lightly floured surface. Cover with a plastic wrap and leave to rise for 20 minutes. Shape each ball as desired, in a ring, twisted, or in an oval shape. Place on a greased tray. Leave to rise at 30°C for 30 minutes. Hedgehogs Wholemeal Dough 75% Whole Wheat'- Dough' (3hr 15min) (OZ) Raisins (Coat with a beaten egg) Dry yeast Whole wheat flour Bread flour Salt Dry milk Butter Sugar Water Bread improver, optional 2 tsp 370 g 125 g 2 tsp 1 1/2 tbsp 20 g 1 tbsp 360 ml 1 tsp 3 tsp 330 g 120 g 1 tsp 2 tbsp 2 tsp 1 tbsp 330 ml

Fold the remaining third on top. Seal edges. @ to be left to rise after shaping, before the final baking.

@@ Approximate proving time-Rolls 30-50 mins, Whole breads 50 mins. @@@@Sprinkle with poppy seeds, sesame seeds. @Roll each portion into a ball, and rest for 20 minutes. @@@@Cover and let the dough rest for 20 minutes in the refrigerator. @@@@Roll each portion into a ball, and rest for 20 minutes.

@@@@@@@@@@@@@@@@This tea ring can be iced with a vanilla icing if desired. · For addition of ingredients with*, follow programming instructions on P.11. · For addition of ingredients with*, follow programming instructions on P.11.

26 27 Dough for Tear & Share Bread 'Basic'- Dough' (2hr 20min) (OZ) Dry yeast Bread flour Salt Sugar Olive oil Water 2 tsp 550 g 1 1/2 tsp 2 tsp 2 tsp 330 ml 3 tsp 550 g 1 1/2 tsp 2 tsp 2 tsp 330 ml Pepperoni Tear & Share Bread (OZ) (NZ) Dough for Tear & Share Bread (on the left) Tomato puree or sun dried tom puree Pepperoni, chopped Mozarella cheese, grated Dried oregano or basil Olive oil One batch 4 tbsp 50 g 100 g 1 tsp 1 tbsp Bagels 'Basic'- Dough' (2hr 20min) (OZ) Dry yeast Bread flour Salt Dry milk Butter or oil Sugar Water 2 tsp 450 g 1 tsp 2 tsp 2 tsp 1 tbsp 250 ml 3 tsp 450 g 1 tsp 2 tsp 2 tsp 1 tbsp 250 ml Whole Wheat Raisin Rolls 'Whole Wheat'- Dough Raisin' (3hr 15min) (OZ) Dry yeast Bread flour Whole wheat flour Salt Dry milk Butter Sugar Cinnamon Water Bread improver, optional *Raisins 1 1/2 tsp 200 g 200 g 2 tsp 1 1/3 tbsp 20 g 1 tsp 1 tbsp 280 ml 1/2 tsp 1/3 cup 2 1/2 tsp 200 g 200 g 2 tsp 1 1/3 tbsp 1 1/2 tsp 1 tsp 1 tbsp 280 ml 1/3 cup (NZ) Surebake yeast White flour Salt Sugar Olive oil Water Method: (NZ) Surebake yeast White flour Salt Milk powder Butter or oil Sugar Water Olive Tear & Share Bread (OZ) (NZ) Dough for Tear & Share Bread (above) Tapenade (green or black) Olives, chopped Olive oil One batch 6 tbsp 25 g 2 tsp Method: 1 2 3 4 5 Roll dough out into a rectangular sheet 1 1/2 cm thick, approximately 24 cm x 46 cm. Spread the Tapenade over the dough, sprinkle the chopped olives and drizzle with 1 tbsp of the oil. Roll up from the short end like a swiss roll. Cut the dough into 4 cm slices with a sharp knife and place close together in a 20 cm round greased cake or flan tin, cut sides up. Drizzle with the remaining tbsp of oil and leave to rise in a warm place (30-35°C) for 30-40 minutes until doubled in size. Bake in a preheated oven at 220°C for 15-20 mins or until golden brown. 1 2 3 4 5 Roll dough out into a rectangular sheet 1 1/2 cm thick, approximately 24 cm x 46 cm. Spread the tomato puree over the dough and scatter the pepperoni and cheese. Roll up from the short end like a swiss roll. Cut the dough into 4 cm slices with a sharp knife and place close together in a 20 cm round greased cake or flan tin, cut sides up.

Drizzle with the olive oil and sprinkle with the dried herbs and leave to rise in a warm place (30-35°C) for 30-40 minutes until doubled in size. Bake in a preheated oven at 220°C for 15-20 mins or until golden brown. (NZ) Surebake yeast White flour wholemeal flour Salt Milk powder Butter Sugar Cinnamon Water *Raisins Method: 1 2 3 4 5 6 Divide dough into 12-16 equal portions. Roll each portion into a log approximately 20 cm long. Form into a ring, sealing both ends together tightly. Place on a lightly greased tray and cover with glad wrap. Leave to rise in a warm place (30-35°C) for 30 minutes. Bring a large saucepan of water to the boil. Using a slotted spoon place 3-4 bagels into the water at a time. Boil for 1 minute turning once.

Lift out and drain well. Brush with the beaten egg and sprinkle over seeds. Method: · Delicious served warm with pasta dishes. Use sundried tomatoes in place of pepperoni for vegetarians. Picnic Tear & Share Bread (OZ) (NZ) Dough for Tear & Share Bread (on the left) Grainy mustard Cooked ham, chopped Strong cheddar cheese, grated One batch 2 tbsp 75 g 75 g Bake at 200°C for 20-30 minutes.

1 2 3 4 Divide the dough into 16 equal portions. Shape each portion into a roll. (Follow instructions on page 24.) Place on a greased baking tray. Cover and let rise in a warm place (30-35°C) for 30-40 minutes until almost doubled in size.

Brush rolls with beaten egg, garnish with sliced almonds and sugar, if desired. Bake in a preheated 190°C oven for 15-20 minutes. Recipes Method: · Delicious served warm with tapas or pasta dishes. 1 2 3 4 5 Roll dough out into a rectangular sheet 1 1/2 cm thick, approximately 24 cm x 46 cm. Spread the mustard over the dough and scatter the ham and cheesereserve a little of the cheese to sprinkle on top. Roll up from the short end like a swiss roll. Cut the dough into 4 cm slices with a sharp knife and place close together in a 20 cm round greased cake or flan tin, cut sides up. Sprinkle with the remaining cheese and leave to rise in a warm place (30-35°C) for 30-40 minutes until doubled in size. Bake in a preheated oven at 220°C for 15-20 mins or until golden brown. · Delicious served warm with soup or with a Ploughmans lunch.

· For addition of ingredients with*, follow programming instructions on P.11. 28 29 Malted Oatbran Rolls 'Whole Wheat'- Dough' (3hr 15min) (OZ) Dry yeast Whole wheat flour Gluten flour Salt Dry milk Butter Oatbran Maltexo Water 2 tsp 450 g 1/4 cup 2 tsp 2 tsp 25 g 1/4 cup 2 tsp 310 ml 3 tsp 450 g 2 tsp 2 tsp 2 tsp 1/4 cup 2 tsp 300 ml Sunflower & Kibblewheat Rolls 'Whole Wheat'- Dough' (3hr 15min) (OZ) Dry yeast Bread flour Whole wheat flour Salt Dry milk Butter Sugar Sunflower seeds Kibbled wheat Water Bread improver, optional 2 tsp 225 g 225 g 1 tsp 2 tsp 25 g 1 tsp 1/4 cup 1/4 cup 300 ml 1/2 tsp 3 tsp 225 g 225 g 1 tsp 2 tsp 2 tsp 1 tsp 1/4 cup 1/4 cup 300 ml Rye & White Rolls Stage 1 Culture : 'Pizza'- Dough' (45min) (OZ) Dry yeast Bread flour Rye flour Water 1 tsp 75 g 150 g 200 ml 1 1/2 tsp 75 g 150 g 200 ml French Bread 'French'- Dough' (3hr 35min) (OZ) Dry yeast Bread flour Salt Butter Sugar Water 2 tsp 475 g 2 tsp 10 g 2 tsp 290 ml 2 tsp 450 g 1 tsp 1 tsp 280 ml (NZ) Surebake yeast White flour Rye flour Water (NZ) Surebake yeast White flour Salt Butter Water (NZ) Surebake yeast Wholemeal flour Gluten flour Salt Milk powder Butter Oatbran Maltexo Water (NZ) Surebake yeast White flour Wholemeal flour Salt Milk powder Butter Sugar Sunflower seeds Kibbled wheat Water Stage 2 : 'Rye'- Dough' (2hr) (OZ) Dry yeast Rye flour Bread flour Sugar Oil Salt Water 1 1/4 tsp 150 g 100 g 2 tsp 3 tsp 2 tsp 60 ml 2 tsp 150 g 100 g 2 tsp 3 tsp 2 tsp 60 ml Method: Method: (NZ) Surebake yeast Rye flour White flour Sugar Oil Salt Water 1 2 3 4 Turn the dough out into a greased bowl.



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Cover and let the dough rest for 20 minutes in the refrigerator. Divide the dough into 12-16 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30-35°C) for 30-50 minutes or until doubled in size. Brush the tops with beaten egg, then sprinkle with seeds.

@@Shape into smooth balls and place on a lightly greased baking tray. @@Brush the tops with beaten egg, then sprinkle with seeds.

@@@Divide the dough into 2 balls. Cover and let rest in a warm place for 20 minutes. Shape each ball into a flat rectangle. Roll up tightly from long side; seal well. Taper ends.

Place on a greased baking tray. @@@Brush with beaten egg white, sprinkle with poppy seeds. @@· Use kneading blade (rye bread). Turn off at the start/stop pad after 15 mins. @@@@Pour the mixture into the bread pan.

Select 'bake only' mode and enter the cooking time on the timer. Test with a skewer to see if the centre is cooked. If it is not, select the same mode again and enter a further 5-10 minutes on the timer. Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool. (NZ) Surebake yeast White flour Salt Sugar Olive oil Water (NZ) Surebake yeast White flour Salt Milk powder Sugar Butter Water 3 tsp 450 g 1 tsp 1 tbsp 1 tsp 1 tbsp 300 ml [bake only] Bake cakes and teabreads. : Timer cannot be used Use **BAKE ONLY** mode for these recipes. This mode is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven. Always use our tablespoon and teaspoon measure in these recipes. The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan. Fruit & Walnut Cake 'Bake only' (50min) (OZ) (NZ) Butter Brown sugar Eggs, medium Whole wheat flour Baking powder Cinnamon Nutmeg Milk Raisins Sultanas Walnuts, chopped 90 g 3/4 cup 2 150 g 1/2 tsp 1/2 tsp 1/2 tsp 1/3 cup 1/2 cup 1/2 cup 1/2 cup Method: 1 2 3 4 5 6 @@Divide into 6 balls or 2 large balls, and place in warm area for 10 minutes.

Shape each ball into a flat circle. Place the circles on a baking tray and prick with a fork. Leave to rise at room temperature for 15 minutes. Method: Brush each circle with tomato paste. Sprinkle with Mozzarella cheese. Top with your favourite topping, such as sliced onions, pepperoni, cooked sausage, capsicum or olives. Bake in a preheated 210°C oven for 15-20 minutes. 1 2 3 4 5 @@Shape into a flat circle, place on a baking tray, make holes with the end of a wooden spoon 5 cm apart over the surface of the dough. Cover and leave to rise in a warm place (30-35°C) for 20-30 minutes or until almost doubled in size.

Brush surface with olive oil, sprinkle with salt, basil, rosemary and thyme.

Topping Olive oil Salt Dried basil Dried rosemary Dried thyme Banana Yoghurt Tea Bread 'Bake only' (50min) (OZ) (NZ) Plain flour Baking powder Baking soda Brown sugar Eggs, medium Plain yoghurt Bananas, mashed Butter, melted 200 g 2 tsp 1/2 tsp 1/2 cup 2 1/4 cup 2 50 g Chocolate Cake 'Bake only' (50min) (OZ) (NZ) Butter Sugar Egg, medium Plain flour Cocoa Baking powder Milk Vanilla essence 60 g 1/2 cup 1 150 g 3 tbsp 1/2 tsp 1/3 cup 1 tsp 1 2 1/2 tsp 1/2 tsp 1 tsp 1 tsp 1 tsp Method: Mix the ingredients in a bowl. Bake in a preheated 210°C oven for 26-30 minutes. 2 Method: Line the bottom and sides of the bread pan with baking parchment and pour in the mixture. · Make sure that the kneading blade is removed from the pan before the cake mixture is added. · Ensure that the cake mixture is kept inside the baking parchment.

3 1 2 3 4 5 Sift flour into a bowl. Soften butter at room temperature. Add sugar and beat well until creamy. Add eggs one by one and beat further until the mixture resembles frothy cream. Add flour and baking powder a half portion at a time and mix well.

Add remaining ingredients. 1 2 3 4 5 6 7 Sift flour, baking powder and baking soda. Add brown sugar. In a separate bowl mix together eggs, yoghurt and mashed banana. Add the liquid ingredients and the cooled melted butter to the dry ingredients. Stir quickly and lightly. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment. Pour the mixture into the bread pan. Select 'bake only' mode and enter the cooking time on the timer. Test with a skewer to see if the centre is cooked.

If it is not, select the same mode again and enter a further 5-10 minutes on the timer. Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool. Recipes Set the breadmaker. (P.14) · The maximum baking time is 1 hour and 30 minutes.

32 33 Care & Cleaning Before cleaning, unplug your breadmaker and allow it to cool down. To avoid damaging your breadmaker... Do not use anything abrasive! (cleansers, scouring pads etc) Use a soft damp cloth when cleaning bread pan and kneading blade.

Do not wash any part of your breadmaker in the dishwasher! Do not use benzene, thinners, or alcohol! Keep your breadmaker clean and dry. Lid Wipe with a damp cloth. Dispenser lid Remove and wash with water. Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull towards you to remove or push carefully back at the same angle to attach.

(Wait until the machine has cooled down first, because it will be very hot immediately after use) Take care not to damage the seal. (Damage could lead to leakage of steam, condensation, or deformation) Steam vent Wipe with a damp cloth. Raisin nut dispenser Remove and wash with water. Bread pan & kneading blade Twist the bread pan anti-clockwise to remove. Remove the kneading blade and wash in warm soapy water.

Wash after each use to remove any residue. Ensure the area around the shaft and inside the kneading blade are cleaned thoroughly. If the kneading blade is difficult to remove from the pan, place a small quantity of warm water into the pan and soak for 5-10 minutes. Do not submerge the pan in water. To protect the non-stick finish Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier to remove bread. To avoid damaging it, please follow the instructions below. How to Clean · Do not use hard utensils such as a knife or a fork when removing 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 pan several times using oven gloves. (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. In removing the blade, press on the base of the loaf and manipulate the blade gently to avoid damaging the loaf.



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(Do not use hard or sharp utensils such as a knife or a fork.) Be careful not to get burns as the kneading blade may still be hot. · Use the soft sponge when cleaning bread pan and kneading blade. Do not use anything abrasive such as cleansers or scouring pads. Measuring spoon & cup Wash with water. Body Wipe with a damp cloth. Wipe gently to avoid damaging the temperature sensor.

Temperature sensor Not dishwasher safe · The colour of the inside of the unit may change with use. Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated. 34 35 Troubleshooting Before calling for service, please check through this section. Problem Cause Action The quality of the gluten in your flour 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 has become too firm because you haven't used enough liquid. Stronger flour with higher protein content absorbs more water than others, so try adding an extra 10-20 ml of water. You are not using the right type of yeast.

Use 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 yeast, or your yeast is old. Use the measuring spoon provided. Check the yeast's expiry date. The yeast has touched the liquid before kneading. Check that you have put in the ingredients in the correct order according to the instructions, adding the water and liquids last of all. (P.8) 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 is not included in other ingredients. You have used too much 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. 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. You have used too much yeast/water.

Check the recipe and measure out the correct amount using the measuring spoon (yeast)/cup (water) provided. Check that excess water amount is not included in other ingredients. You have not used enough flour. Carefully weigh the flour using scales. You are not using enough yeast, or your yeast is old. Use the measuring spoon provided. Check the yeast's expiry date. There has been a power failure, or the machine has been stopped during breadmaking. The machine switches off if it is stopped for more than ten minutes. You will need to remove the bread from the pan and start again with new ingredients.

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. Problem Cause Action You haven't put the kneading blade in the bread pan. Make sure the blade is in the pan before you put in the ingredients. There has been a power failure, or the machine has been stopped during breadmaking. The machine switches off if it is stopped for more than ten minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun. The kneading mounting shaft in the bread pan is stiff and does not rotate. If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre). The 'DOUGH' option was selected.

The 'DOUGH' option does not include a baking process. There has been a power failure, or the machine has been stopped during breadmaking. The machine switches off if it is stopped for more than approx. ten minutes. 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 activated. This only happens when the unit 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 measuring cup provided for liquid and scales for weighing flour. A small amount of dough will escape through the four 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 blade is attached, you will need to replace the kneading mounting shaft unit (from the place of purchase or a Panasonic service center). Dough release holes (4 in total) (Bottom of bread pan) My bread does not rise. Why has my bread not mixed properly? The top of my bread is uneven. My bread has not been baked.

*My bread is full of air holes. My bread seems to have collapsed after rising. Dough leaks out of the bottom of the bread pan. Kneading mounting shaft
Kneading mounting shaft unit Part no. ADA29A115 My bread has risen too much.*

Why is my bread pale and sticky? 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 breadmaking. The machine switches off if it is stopped for more than ten minutes. You may try baking the dough in your oven. Troubleshooting There is excess flour around the bottom and sides of my bread. The kneading blade rattles. I can smell burning while the bread is baking. Smoke is coming out of the steam vent.

This is because the blade fits loosely on the shaft. (This is not a fault) 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 element gently after baking once the breadmaker has cooled down. @@@@The product is warranted for 12 months from the date of purchase. @@2. @@Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested. 3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, misadjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.



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4. This warranty does not cover the following items unless the fault or defect being complained of existed at the time of purchase. (g) Microwave Oven cook plates. (d) Cabinet parts. (a) Video or Audio Tapes.

(h) Kneader mounting shaft unit. (e) User replaceable Batteries. @@Ribbon), Film Cartridge, Printer (c) Shaver Heads or Cutters. Heads. 5.

@@@Please note that freight to and / or from your nearest Authorised Service Centre must be arranged by you. · Note that home service is available for the following products in the major metropolitan areas Australia and New Zealand or the normal operating areas of the nearest Authorised Service Centres: Television Receivers (screen size greater than 39 cm) Microwave Ovens Electronic Organs or Pianos Whiteboard (except portable type) 6. The warranties hereby conferred do not extend to any costs associated with the delivery, handling, freighting or transportation of the product or any part thereof or replacement of and do not extend to any damage or loss occurring during, or associated with, transit. Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of Australia and New Zealand, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on the number given below. Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Trade Practices Act 1974 of Australia and Consumer Guarantees Act of New Zealand and similar consumer protection provisions contained in legislation of the States and Territories and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations or liabilities. Cause Action The dough is a little stiff. Allow the bread to cool completely before removing the 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 blade.

Wash the blade and its spindle after each use. The steam remaining in the bread after cooking can pass into the crust and soften it slightly. To reduce the amount of steam, try using 10-20 ml less water. To make your bread crispier, you could use the 'french' mode or the 'DARK' crust colour option, or even bake it in the oven at 200°C/gas mark 6 for an extra 5-10 minutes. The crust creases and goes soft on cooling. How can I keep my crust crispy? My bread is sticky and slices unevenly. TEMP appears on the display. It was too hot when you sliced it. Allow your bread to cool on rack before slicing to release the steam. The unit is hot (above 40°C).

Allow the unit to cool down to below 40°C before using it again (TEMP will disappear). There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply. The operation will not be affected if the problem with the power supply is only momentary. The breadmaker will operate again if its power is restored within 10 minutes, but the end result may be affected.

There has been a power failure for a certain amount of time (differs depending on the circumstances-e.g. mains power failure, unplugging, malfunctioning fuse or breaker). Remove the ingredients and start again using new. POWER ALERT appears on the display.

0:00 appears on the display. Extra ingredients are not mixed properly in brioche. Did you add extra ingredients within 5 min of the beep? THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES Did you add butter within 5 min of the beep? Butter must be added when '0' shows in the display. There is excess oil on the bottom of brioche. The crust is oily. My bread has big holes. If you require assistance regarding warranty conditions or any other enquiries, please contact the Panasonic Customer Care Centre Panasonic Australia Pty. Limited By phone 132600 or via the website www.panasonic.com.

au Panasonic New Zealand Customer Care Centre Phone: 09 272 0178 Fax: 09 272 0129 Email: customerservice@nz.panasonic.com Website: www.panasonic.co.nz/support If phoning in, please ensure you have your operating instructions available. Troubleshooting 38 39 .



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