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You can read the recommendations in the user guide, the technical guide or the installation guide for PANASONIC SD-ZB2502BXC. You'll find the answers to all your questions on the PANASONIC SD-ZB2502BXC 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-ZB2502BXC
User guide PANASONIC SD-ZB2502BXC
Operating instructions PANASONIC SD-ZB2502BXC
Instructions for use PANASONIC SD-ZB2502BXC
Instruction manual PANASONIC SD-ZB2502BXC

Specification

Power supply	230-240 V ~50 Hz		
Power consumed	505-550 W		
Capacity	(Strong flour for a loaf) (Strong flour for a dough) (Wheat)	max. 600 g max. 600 g max. 8 g	min. 400 g min. 250 g min. 0.75 g
Capacity of raisin nut dispenser	max. 150 g dried fruit/nuts		
Timer	Digital timer (up to 13 hours)		
Dimensions (H x W x D)	approx. 38.2 x 25.6 x 38.9 cm		
Weight	approx. 7.6 kg		
Accessories	Measuring cup, measuring spoon		

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

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.

Panasonic Test and Development Kitchen
Panasonic Consumer Electronics U.K.
A Division of Panasonic U.K. Ltd
Willoughby Road, Bracknell, Berks, RG12 8FP

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

Panasonic Corporation

Web Site: <http://www.panasonic.co.uk/>

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Panasonic

Automatic Bread Maker

OPERATING INSTRUCTIONS AND RECIPES (Household Use)

Model No. SD-ZB2502



Before Use

How to Use

Recipes

How to Clean

Troubleshooting

Thank you for purchasing this Panasonic product.
● Please read these instructions carefully before using this product and save this manual for future use.
● This product is intended for household use only.



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Manual abstract:

38.2 25.6 38.9 cm approx. 7.6 kg Measuring cup, measuring spoon max. 600 g max. 600 g max. 8 g min. 400 g min. 250 g min. @@@@ 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. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation. Information on Disposal in other Countries outside the European Union This symbol is only valid in the European Union.

@@ Thank you for purchasing this Panasonic product. @@@@ A Division of Panasonic U.K. @@ The following charts indicate the degree of damage caused by wrong operation. How to Use List of Bread Types and Baking Options10 Baking Bread

.....12 When adding extra ingredients14 Baking Brioche

.....15 Making Dough16 Making Brioche Dough

.....17 Baking Cakes18 Making Jam

.....19 Making Compote20 Warning: Indicates serious injury or death.

This symbol indicates prohibition. risk of injury Caution: Indicates damage. or property The symbols are classified and explained as follows. This symbol indicates requirement that must be followed. Before Use 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.) Do not exceed voltage on the outlet and do not use alternate current other than listed on the appliance. (It may cause an electric shock or fire.) Make sure the voltage supplied to the appliance is the same as your local supply.



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Plugging other devices into the same outlet may cause an electric overheating. 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. Recipes Recipe Contents 21 Recipes 2241 How to Clean Care & Cleaning42 To Protect the Non-stick Finish To protect the non-stick finish&m 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. Electrical Requirement FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY. This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13-amp fuse is fitted in this plug. Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark or the BSI mark on the body of the fuse. If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover the plug must not be used until a replacement cover is obtained. A replacement fuse cover can be edges of bran flakes and germ. Salt Improves the flavour and strengthens gluten to help the bread rise. The bread may lose size/flavour if measuring is inaccurate. Before Use 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 menu 07 or 20). 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. 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) 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. Brown flour: 1015% of wheat grain removed during milling.

Softgrain flour: Strong white flour with wheat and rye grains added. Provides extra fibre, texture, and flavour. Do not use with 'Timer' option (grains can absorb water and swell up, spoiling texture of loaf). Fat Adds flavour and softness to the bread. Use butter, margarine or oil. 2 tbsps oil are equivalent to 25 g butter. Granary® or Malted Grain flour: Has crushed wheat or rye grains added together with malted whole wheat. Makes brown bread coarser and moister with nuttier flavour. Do not use more than stated quantity (could damage the bread pan's non-stick finish). Stoneground flour: Grains are crushed between two large millstones rather than with steel rollers.

Do not use more than stated quantity (could damage the bread pan's non-stick finish, or overload motor). Sugar (granulated sugar, brown sugar, honey, treacle etc) Adds softness and gives crust colour. You can make your bread taste better by adding other ingredients: Eggs Bran Wheat germ Spices, herbs Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally) Beat eggs when adding eggs. Increases the bread's fibre content. Use max. 50 g (2 oz). Gives the bread a nuttier flavour. Use max. 50 g (2 oz).

Enhance the flavour of the bread. Only use a small amount (12 tsp). Other flour: Products milled from other grains (i.e. corn meal, rice, millet, soy, oat, buckwheat, barley flours). Do not use more than stated quantity (hinders rising and texture). Should not be used as substitute for bread flour. Gluten Free - see P. 28. Coarse ingredients such as flours with whole grains or the addition of nuts and seeds may damage the bread pan's non-stick finish.

Yeast Enables the bread to rise. Yeast which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on the packet is recommended. Do not use dried yeast that requires preliminary fermentation. When using yeast from sachets, seal the sachet again immediately after use. To store follow manufacturers instructions but use opened individual sachets within 48 hours.

If using a bread mix... Bread mixes including yeast Place a 500 g mix in the bread pan, then add water.



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(Follow instructions on the packet for the quantity of water) Select menu 02 'Large' size setting.

With some mixes, it is not clear how much yeast is included, so results may vary. Select menu 11 or 02 'Medium' size 'Light' crust colour. Bread mix with separate yeast sachet Baking brioche with brioche mix First place the bread mix in the bread pan, then the water. Then place the measured yeast in the yeast dispenser. · Bread Maker Capacity 400600 g mix (for a loaf), 250600 g mix (for a dough) 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, multi grain flour menu 04 · rye flour menu 07 8 9 List of Bread Types and Baking Options Function Availability and Time Required · Time required for each process will differ according to room temperature. Options Menu Number Menu Size Crust Timer Processes Rest 30 min 60 min Options Bake Total 4 hr 4 hr 5 min 1 hr 55 min 2 hours 4 hours 5 hours 3 hours 5 hours 3 hr 30 min 6 hours 4 hr 30 min Processes Rest 30 min 50 min 30 min 50 min 55 min 1 hr 25 min 55 min 1 hr 25 min 45 min 60 min 40 min 1 hr 45 min (Knead) 1018 min 30 min 30 min 1 hr 5 min 30 min 1 hr 5 min Knead 1530 min3 1520 min 1530 min3 1525 min3 1525 min3 1525 min3 approx. 10 min 1020 min 1015 min 1525 min3 25-45 min 1520 min 1530 min3 1530 min3 3 Rise Menu Number Menu Size Crust Timer Knead 1530 min3 1530 min3 1525 min3 1525 min3 approx. 10 min 1020 min (Rise) 715 min 2545 min3 1530 min3 1530 min3 Rise 1 hr 10 min 1 hr 30 min 1 hr 10 min 1 hr 30 min 1 hr 30 min 2 hr 1 hr 30 min 2 hr Bake Total 2 hr 20 min 2 hr 20 min 3 hr 15 min 3 hr 15 min 2 hours 3 hr 35 min 01 02 03 04 05 06 07 Bake 08 09 10 11 12 13 14 15 Basic Basic Rapid Basic Raisin Whole wheat Whole wheat Rapid Whole wheat Raisin Rye French Italian Sandwich Brioche Gluten Free Speciality Speciality Raisin Bake only - - - - - 1 hr 50 min 5055 min 2 hr 20 min approx. 1 hour 3540 min 1 hr 50 min 50 min 2 hr 20 min 2 hr 10 min 50 min 2 hr 50 min 1 hr 30 min 45 min 1 hr 40 min 2 hr 10 min 50 min 2 hr 50 min 1 hr 20 min 1 hr 35 min 2 hr 45 min 4 hr 10 min 2 hr 25 min 3 hr 2 hr 10 min 2 hr 50 min 1 hr 25 min 40 - 45 min 1 hour 55 min 50 min 50 min 5055 min 16 17 18 19 20 Dough 21 22 23 24 Basic Basic Raisin Whole wheat Whole wheat Raisin Rye French Pizza Brioche Speciality Speciality Raisin Jam Compote - - - - - 30 min 60 min 1 hr 1 hr 40 min 15 min 25 min 1 hr 1 hr 40 min 45 min 60 min 40 min 2 hr 5 min 30 min 1 hr 1 hr 1 hr 40 min 30 min 1 - - - - - 1 hr 35 min 2 hr 40 min How to Use (Knead) (Rise) 45 min approx.

10 min approx. 10 min 35 min 1 hr 10 min 1 hr 55 min 1 hr 10 min 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 5 hours 25 3 hr 30 min 1 hr 50 min 1 hr 55 min 4 hr 30 min 4 hr 30 min 30 min 1 hr 30 min 1 - - 2 - - - - - 26 27 - - - - - 30 min 1 hr 15 min 30 min 1 hr 15 min 1 hr 50 min 55 min 2 hr 45 min 1 hr 50 min 55 min 2 hr 45 min - - - - - 30 min 1 hr 30 min Only 'Light' or 'Medium' available. Only 'Medium' or 'Dark' available. There is a period of rise during the knead period. · The Bread Maker will operate for a short time during the rise period (to ensure optimal gluten development). 10 11 Baking Bread Place the ingredients in the bread pan Kneading blade Turn to P. 2227 for bread recipes Set the program and start Remove the bread Yeast dispenser 1 Remove the bread pan and set the kneading blade Twist the bread pan anticlockwise and lift up to remove. 2 Place the measured ingredients in the bread pan Place the dry ingredients except dry yeast. (flour, sugar, salt, etc.) · Flour must be weighed on scales.

Pour in the water and any other liquids. · Wipe the outside of the bread pan to remove any flour or liquid. Put the bread pan into the Bread Maker and turn slightly clockwise. Close the lid. 5 Select a bake menu (The display shows when menu '01' is selected.

) 7 8 Press Stop pad and remove bread when machine beeps 8 times and the bar at 'End' flashes. How to Use See P. 10 for menu, availability of size and crust. Ensure the kneading blade is firmly on the kneading mounting shaft. To change the size To change the crust colour The flashing start light will go off. Remove the bread immediately, Ensure that the shaft and kneading blade are clean, see P. 42 for cleaning. · Use the specified kneading blade when baking rye bread. · The kneading blade is designed to fit loosely on the shaft. 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 9 6 3 9 12 3 6 Oven glove Bread pan 3 4 9hr 30min from now Place the dry yeast in the yeast dispenser If the yeast dispenser is wet, absorb wetness with tissue etc. (Do not rub the yeast dispenser, otherwise the yeast will not drop into the bread pan due to static.

) 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). 9 Unplug after use The Bread Maker 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. 14) 6 Press Start pad to start the machine For optimum results, don't open the lid until bread is complete as it affects bread quality. Clean and dry beforehand Plug the Bread Maker into a 230240V socket Make sure the start light is off before selecting a program. Time until the selected program is complete The start light will come on.



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12 13 When adding extra ingredients Baking Brioche Strong White Flour Sugar Salt Skimmed milk Butter (Cut into 2 cm cubes and keep in fridge) Water Egg, medium (beaten) Yeast Butter for adding later (Cut into 12 cm cubes and keep in fridge) 400 g (14 oz) 4 tbsp 1 tsp 2 tbsp 50 g (2 oz) 180 mL 2 (100 g) 1 1/4 tsp 70 g (3 oz) Adding extra ingredients to bread or dough By selecting a menu with raisin (03, 06, 14, 17, 19 or 25), you can mix your favourite ingredients into the dough to make all kinds of flavoured breads.

1 Preparation (P. 12) 2, 3 4 Cut the butter for adding later into 12 cm cubes and keep them in fridge. Put 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.

(Make sure the start light is off.) Simply place the extra ingredients in the dispenser or the bread pan before start 1 Moist/viscous ingredients, soluble ingredients* Place these ingredients together with the others into the bread pan. Select menu '11' [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'. How to Use Dry ingredients, insoluble ingredients 2 3 4 Press Start pad to start the machine Place the extra ingredients in the raisin nut dispenser and set the machine. Time displayed indicating minutes until butter is added 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 pad again Complete placing the additional cubed butter while 'After the Start pad is pressed Display indicates remaining time until completion of the program' is flashing. Nuts Chop finely. Nuts impair the effect of gluten, so avoid using too much. Seeds Herbs Bacon, salami 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. * These ingredients cannot be placed in the raisin nut dispenser as they would stick to it 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 shows remaining time. (P. 46) Press Stop pad 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. 14 15 Making Dough Turn to P. 3035 for dough recipes To cancel/stop once started (hold for more than 1 second) Making Brioche Dough Turn to P. 35 for dough recipes To cancel/stop once started (hold for more than 1 second) 1 Preparation (P. 12) 23 Put 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. (Make sure the start light is off.) Timer is not available on Dough menus (except menu 22). If you would like to add extra ingredients to your dough, see P. 14. 1 Preparation (P. 12) 2, 3 4 Cut the butter for adding later into 12 cm cubes and keep them in fridge. Put 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. (Make sure the start light is off.) 1 2 3 Select a dough menu (The display shows when menu '16' is selected.) 1 2 3 4 Select menu '23' [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'.

How to Use Press Start pad to start the machine For menus other than 22, 26 and 27, a 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'. Press Start pad to start the machine Time until the selected program is complete The start light will come on. Time displayed indicating minutes until butter is added The start light will come on. Press Stop pad 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 prove until doubled in size.

Then bake in the oven according to recipe. Adding additional butter when the beep sounds, then press Start pad 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. 46) 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 dough when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off. 16 17 Baking Cakes Turn to P. 3639 for cake recipes To cancel/stop once started (hold for more than 1 second) Making Jam Turn to P.



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40 for jam recipes To cancel/stop once started (hold for more than 1 second) 1 Preparation 2 34 · Remove the kneading blade 1 Preparation 2 34 Prepare the ingredients according to the recipe. Line the bread pan with parchment paper or loaf tin liners and pour in the mixed ingredients.

Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.) · Line with parchment paper (Cake or tea bread will burn if it directly touches the bread pan.) 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. (Make sure the start light is off.) Timer is not available on menu 26. (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. 1 2 3 4 18 Select menu '15' Timer is not available on menu 15. (The Timer pad only sets the duration of the baking time.) 1 2 3 4 Select menu 26' How to Use Press Timer pad to set the baking time Press Timer pad to set the cooking time Press Start pad to start the machine Press Start pad to start the machine Time until the selected program is complete Time until the selected program is complete The start light will come on.

The start light will come on. Press Stop pad and remove jam when machine beeps 8 times and the bar at 'End' flashes The flashing start light will go off. Press Stop pad when the machine beeps and the bar at 'End' flashes, check that baking is complete, and remove the 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. 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.) If baking is not complete Repeat steps 13 (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. 19 Making Compote Turn to P. 41 for compote recipes To cancel/stop once started (hold for more than 1 second) Recipe Contents
White Loaf 22 Rapid White Loaf 22 Basic Spicy Fruit Loaf..... 22 [01 Basic] [02 Basic Rapid] Cider Apple Bread 22 [03 Basic Raisin] Apricot and Almond Loaf 22 Milk Loaf 22 Wheat Germ Loaf 22 Bread Recipes Oat and Bran Loaf 22 Pizza Loaf 22 5 Seeded Bread Loaf..... 22 Brown Loaf 23 Rapid Brown Loaf 23 Malted Fruit Loaf..... 23 Curry and Mango Loaf 23 Cheese and Bacon Loaf 23 Fresh Yeast White Loaf 23 1 Preparation 2 34 Timer is not available on menu 27.



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(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 [04 Whole wheat] [05 Whole wheat Rapid] [06 Whole wheat Raisin] 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. (Make sure the start light is off.)

Wholemeal Loaf 100% 23
 Wholemeal Loaf 70% 23 Wholemeal Loaf 50% 23 Rapid Wholemeal Loaf 100% .. 23 Rapid Wholemeal Loaf 70% 24 Rapid Wholemeal Loaf 50% 24 Rye 100% 25 Rye and White 25 French 26 Rustic French 26
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 Onion Loaf 25 Granary® Loaf 25 Malted Brown Loaf 25 Seeded Soya Loaf 25 Seeded Rye 25 Rye [07 Rye] French [08 French] Italian [09 Italian] Sandwich [10 Sandwich] Brioche [11 Brioche] Speciality [13 Speciality] [14 Speciality Raisin] 1 2 3 4 20 Select menu 27' Sundried Tomato and Parmesan 26 Mushroom and Pancetta 26
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White Dough 30 Brown Dough 30 [16 Basic] [17 Basic Raisin] Wholemeal Dough 100% 30 [18 Whole wheat] Wholemeal Dough 70% 30 [19 Whole wheat Raisin] Wholemeal Dough 50% 30 [20 Rye] [21 French] Granary® Dough 31 [22 Pizza] [23 Brioche] Rye Dough 100% 31 [24 Speciality] French Sticks 31 Ciabatta 31 Press Stop pad and remove compote when machine beeps 8 times and the bar at End' flashes The flashing start light will go off. Cake Recipes [15 Bake only] 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.) Apple and Ginger Cake 36 Banana and Walnut Loaf 36 Boozy Cake 37 Fruit Tea Bread 37 Gingerbread 37 Hazelnut and Honey Loaf 38 Coffee & Pecan Nut Cake 38 Cherry & Marzipan Cake 38 Soda Bread 39 Wholemeal Soda Bread 39 Yeast and Dairy Free Spelt Loaf 39 Cornbread 39 Jam Recipes [26 Jam] Strawberry Jam 40 Blueberry Jam 40 Apple and Blackberry jam 40 Spiced Apple Compote 41 Red fruits Compote 41 Peach Melba 40 Plum Jam 40 Frozen Berry Jam 40 Rhubarb and Ginger Compote .. 41 Mixed Berry Compote 41 Redcurrant and Chilli Jam 40 Apricot Jam 40 Apple sauce 41 Peach in Vanilla Syrup 41 Compote Recipes [27 Compote] 21 Bread Recipes White Loaf Menu 01' (4hr4hr 5min) Strong White Flour Sugar Butter Salt Water Yeast M 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 280 mL 3/4 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 350 mL 1 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 400 mL 1 1/4 tsp Milk Loaf Menu 01' (4hr4hr 5min) Strong White Flour Sugar Butter Salt Milk Yeast M 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 290 mL 3/4 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 360 mL 1 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 1/4 tsp Brown Loaf Menu 01' (4hr4hr 5min) Strong Brown Flour Sugar Butter Salt Water Yeast M 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 280 mL 3/4 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 350 mL 1 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 400 mL 1 1/4 tsp Curry and Mango Loaf Menu 01' (4hr4hr 5min) M Strong Brown Flour Sugar Butter Salt Curry Paste Mango Chutney Water Yeast 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 3 tsp 2 tbs 270 mL 3/4 tsp [01 Basic] [02 Basic Rapid] [03 Basic Raisin] (white or brown flour) : Timer can be used for recipes with this symbol (413 hours) Rapid White Loaf Menu 02' (1hr 55min2hr) M Strong White Flour Sugar Butter Salt Water Yeast 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 280 mL 1 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 350 mL 1 1/4 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 410 mL 1 1/2 tsp Wheat Germ Loaf Menu 01' (4hr4hr 5min) Strong White Flour Sugar Oil Salt Wheat Germ Water Yeast L 500 g (1 lb 2 oz) 1 1/2 tsp 2 tbs 1 1/4 tsp 50 g (2 oz) 350 mL 1 1/4 tsp Rapid Brown Loaf Menu 02' (1hr 55min2hr) M Strong Brown Flour Sugar Butter Salt Water Yeast 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 280 mL 1 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 350 mL 1 1/4 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 400 mL 1 1/2 tsp Cheese and Bacon Loaf Menu 03' (4hr) Strong White Flour Sugar Salt Cheddar Cheese, grated Water Yeast *Cooked Bacon, chopped M 400 g (14 oz) 1 tsp 1 tsp 50 g (2 oz) 270 mL 3/4 tsp 50 g (2 oz) L 475 g (1 lb 1 oz) 1 1/2 tsp 1 1/4 tsp 75 g (3 oz) 320 mL 1 tsp 75 g (3 oz) XL 550 g (1 lb 4 oz) 2 tsp 1 1/2 tsp 100 g (4 oz) 370 mL 1 1/4 tsp 100 g (4 oz) Turn to P.



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30-35 for dough recipes Spicy Fruit Loaf Menu 03' (4hr) M Strong White Flour Sugar Butter Salt Cinnamon Mixed Spice Eggs, medium Water Milk Yeast *Mixed Dried Fruit 400 g (14 oz) 2 tsp 75 g (3 oz) 1 tsp 2 tsp 1 tsp 2 100 mL 100 mL 1 tsp 150 g (5 oz) Oat and Bran Loaf Menu 01' (4hr4hr 5min) L Strong White Flour Sugar Oil Salt Bran Porridge Oats Water Yeast 400 g (14 oz) 1 1/2 tsp 2 1/4 tsp 50 g (2 oz) 50 g (2 oz) 350 mL 1 tsp Malted Fruit Loaf Menu 03' (4hr) Strong White Flour Sugar Salt Malt Extract Water Yeast *Sultanas L 500 g (1lb 2 oz) 1 1/2 tsp 1 1/4 tsp 3 1/2 tsp 320 mL 1 tsp 150 g Fresh Yeast White Loaf Menu 01' (4hr4hr 5min) Strong White Flour Sugar Oil Salt Water Fresh Yeast L 500 g (1 lb 2 oz) 1 1/2 tsp 2 1/4 tsp 1 1/4 tsp 330 mL 8 g (1/3 oz) Pizza Loaf Menu 03'- Medium' Crust (4hr) M Strong White Flour Sugar Oil Salt Oregano Dried Water Yeast *Pepperoni, chopped *Stuffed Olives, chopped 400 g (14 oz) 1 tsp 1 1/4 tsp 1 tsp 2 1/2 tsp 260 mL 3/4 tsp 75 g (3 oz) 75 g (3 oz) Recipes Cider Apple Bread Menu 01' (4hr4hr 5min) Strong White Flour Apple, grated Sugar Salt Ground White pepper Cider Rosemary Yeast M 500 g (1 lb 2 oz) 1 1 tsp 1 tsp 1/2 tsp 300 mL 1 tsp 1 tsp [04 Whole wheat] [05 Whole wheat Rapid] [06 Whole wheat Raisin] (wholemeal flour) : Timer can be used for recipes with this symbol (513 hours) Wholemeal Loaf 100% Menu 04' (5hr) Strong Wholemeal Flour Sugar Butter Salt Water Yeast M 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 300 mL 3/4 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 370 mL 1 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 1/2 tsp Wholemeal Loaf 50% Menu 04' (5hr) Strong Wholemeal Flour Strong White Flour Sugar Butter Salt Water Yeast M 200 g (7 oz) 200 g (7 oz) 1 tsp 15 g (1/2 oz) 1 tsp 300 mL 3/4 tsp L 250 g (9 oz) 250 g (9 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 370 mL 1 tsp XL 300 g (11 oz) 300 g (11 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 1/2 tsp Apricot and Almond Loaf Menu 03' (4hr) L Strong White Flour Sugar Butter Salt Ground Almonds Water Yeast *Dried Apricots, chopped *Flaked Almonds 400 g (14 oz) 1 1/2 tsp 25 g (1 oz) 1 tsp 50 g (2 oz) 280 mL 1 tsp 100 g (4 oz) 50 g (2 oz) 5 Seeded Bread Loaf Menu 03' (4hr) M Strong White Flour Sugar Butter Salt Sesame Seeds Poppy Seeds Water Yeast *Linseeds *Pumpkin Seeds *Sunflower Seeds 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 1 1/4 tsp 280 mL 3/4 tsp 1 1/4 tsp 1 1/4 tsp L 475 g (1 lb 1 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 1 1/2 tsp 1 1/2 tsp 330 mL 1 tsp 1 1/2 tsp 1 1/2 tsp 1 1/2 tsp XL 550 g (1 lb 4 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 2 1/2 tsp 380 mL 1 1/4 tsp 2 1/2 tsp 2 1/2 tsp Wholemeal Loaf 70% Menu 04' (5hr) M Strong Wholemeal Flour Strong White Flour Sugar Butter Salt Water Yeast 300 g (11 oz) 100 g (4 oz) 1 tsp 15 g (1/2 oz) 1 tsp 300 mL 3/4 tsp L 350 g (12 oz) 150 g (5 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 370 mL 1 tsp XL 425 g (15 oz) 175 g (6 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 1/2 tsp Rapid Wholemeal Loaf 100% Menu 05' (3hr) Strong Wholemeal Flour Sugar Butter Salt Water Yeast M 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 300 mL 1 tsp L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 370 mL 1 1/2 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 3/4 tsp · For addition of ingredients with*, place them in the raisin nut dispenser. (P.14) · For addition of ingredients with*, place them in the raisin nut dispenser. (P. 14) 22 23 Bread Recipes [04 Whole wheat] [05 Whole wheat Rapid] [06 Whole wheat Raisin] (wholemeal flour) : Timer can be used for recipes with this symbol (513 hours) Rapid Wholemeal Loaf 70% Menu 05' (3hr) Strong Wholemeal Flour Strong White Flour Sugar Butter Salt Water Yeast M 300 g (11 oz) 100 g (4 oz) 1 tsp 15 g (1/2 oz) 1 tsp 300 mL 1 tsp L 350 g (12 oz) 150 g (5 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 370 mL 1 1/4 tsp XL 420 g (15 oz) 180 g (6 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 1/2 tsp Pesto and Pine Nut Loaf Menu 06' (5hr) Strong Wholemeal Flour Strong White Flour Sugar Salt Pesto Water Yeast *Pine Nuts M 200 g (7 oz) 200 g (7 oz) 1 tsp 1 tsp 2 1/2 tsp 290 mL 3/4 tsp 75 g (3 oz) L 250 g (9 oz) 250 g (9 oz) 1 1/2 tsp 1 1/4 tsp 3 1/2 tsp 360 mL 1 tsp 100 g (4 oz) XL 300 g (11 oz) 300 g (11 oz) 2 tsp 1 1/2 tsp 4 1/2 tsp 420 mL 1 1/4 tsp 125 g (5 oz) Onion Loaf Menu 04' (5hr) M Strong Wholemeal Flour Strong White Flour Sugar Oil Salt Onion, chopped and softened with 1 tsp oil Garlic Puree Creamed Horseradish Water Yeast 300 g (11 oz) 100 g (4 oz) 1 tsp 1 1/4 tsp 1 tsp 50 g (2 oz) 1 tsp 2 1/2 tsp 270 mL 3/4 tsp Malted Brown Loaf Menu 04' (5hr) M 250 g Strong Granary® Flour (9 oz) 150 g (5 oz) Strong White Flour Sugar 1 tsp Butter 15 g (1/2 oz) Salt 1 tsp Water 280 mL 3/4 tsp Yeast L 300 g (11 oz) 200 g (7 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 350 mL 1 tsp XL 350 g (12 oz) 250 g (9 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 400 mL 1 1/4 tsp Rapid Wholemeal Loaf 50% Menu 05' (3hr) M Strong Wholemeal Flour Strong White Flour Sugar Butter Salt Water Yeast 200 g (7 oz) 200 g (7 oz) 1 tsp 15 g (1/2 oz) 1 tsp 300 mL 1 tsp L 250 g (9 oz) 250 g (9 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 370 mL 1 1/4 tsp XL 300 g (11 oz) 300 g (11 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 430 mL 1 1/2 tsp Maple and Pecan Nut Loaf Menu 06' (5hr) L Strong Wholemeal Flour Strong White Flour Sugar Butter Salt Maple Syrup Water Yeast *Pecan Nuts, chopped 200 g (7 oz) 200 g (7 oz) 15 g (1/2 oz) 1 tsp 3 1/2 tsp 280 mL 3/4 tsp 75 g (3 oz) Seeded Soya Loaf Menu 06' (5hr) M Strong White Flour Soya Flour Sugar Butter Salt Poppy Seeds Sesame Seeds Water Soya Milk Yeast *Linseeds *Sunflower Seeds *Pumpkin Seeds 300 g (11 oz) 100 g (4 oz) 2 tsp 25 g (1 oz) 1 tsp 3 1/2 tsp 2 1/2 tsp 240 mL 120 mL 1 tsp 50 g (2 oz) 1 1/4 tsp 1 1/4 tsp Granary® Loaf Menu 04' (5hr) M 400 g Strong Granary Flour (14 oz) Sugar 1 tsp Butter 15 g (1/2 oz) Salt 1 tsp Water 280 mL 3/4 tsp Yeast L 500 g (1 lb 2 oz) 1 1/2 tsp 25 g (1 oz) 1 1/4 tsp 340 mL 1 tsp XL 600 g (1 lb 5 oz) 2 tsp 25 g (1 oz) 1 1/2 tsp 400 mL 1 1/4 tsp Olive Loaf Menu 06' (5hr) M Strong Wholemeal Flour Strong White Flour Sugar Oil Salt Oregano, dried Water Yeast *Whole Black Olives, pitted 200 g (7 oz) 200 g (7 oz) 1 tsp 3 1/2 tsp 1 tsp 1 1/4 tsp 270 mL 3/4 tsp 75 g (3 oz) Spicy Fruit Loaf Menu 06' (5hr) M Strong Wholemeal Flour Sugar Butter Salt Cinnamon Mixed Spice Eggs, medium Water Milk Yeast *Mixed Dried Fruit 400 g (14 oz) 2 tsp 75 g (3 oz) 1 tsp 2 tsp 1 tsp 2 110 mL 110 mL 1 tsp 150 g (5 oz) · This loaf is made with strong white flour but benefits from the 5 hour cycle. [07 Rye] (rye flour) Remember to use the rye kneading blade (rye bread) 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.



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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% Menu 07' (3hr 30min) Rye Flour Sugar Oil Salt Water Yeast 500 g (1 lb 2 oz) 2 tsp 2 tps 440 mL 21/2 tsp Rye and Stout Menu 07' (3hr 30min) Rye Flour Sugar Oil Salt Water Guinness®/Stout Yeast 500 g (1 lb 2 oz) 2 tsp 2 tps 220 mL 220 mL 21/2 tsp Recipes Fresh Yeast Wholemeal Loaf 100% Menu 04' (5hr) Strong Wholemeal Flour Sugar Oil Salt Water Fresh Yeast L 500 g (1 lb 2 oz) 11/2 tsp 2 tps 11/4 tsp 350 mL 8 g (1/3 oz) Seeded Wholemeal Loaf Menu 06' (5hr) Strong Wholemeal Flour Sugar Butter Salt Sesame Seeds Poppy Seeds Water Yeast *Linseeds *Pumpkin Seeds *Sunflower Seeds M 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 1 tps 1 tps 300 mL 3/4 tsp 1 tps 1 tps 1 tps L 475 g (1 lb 1 oz) 11/2 tsp 25 g (1 oz) 11/4 tsp 11/2 tps 11/2 tps 350 mL 1 tsp 11/2 tps 11/2 tps 11/2 tps XL 550 g (1 lb 4 oz) 2 tsp 25 g (1 oz) 11/2 tsp 2 tps 2 tps 390 mL 11/4 tsp 2 tps 2 tps 2 tps Rye and White Menu 07' (3hr 30min) Rye Flour Strong White Flour Sugar Oil Salt Water Yeast 250 g (9 oz) 250 g (9 oz) 2 tsp 2 tps 2 tps 360 mL 2 tsp Seeded Rye Menu 07' (3hr 30min) Rye Flour Sugar Oil Salt Poppy Seeds Linseeds Sunflower Seeds Water Yeast 500 g (1 lb 2 oz) 2 tsp 2 tps 2 tps 2 tps 3 tps 430 mL 21/2 tsp Honey and Sunflower Loaf Menu 06' (5hr) L Strong Wholemeal Flour Strong White Flour Honey Butter Salt Water Yeast *Sunflower Seeds 250 g (9 oz) 250 g (9 oz) 2 tps 25 g (1 oz) 11/4 tsp 340 mL 1 tsp 4 tps Rye and Wholemeal Menu 07' (3hr 30min) Rye Flour Strong Wholemeal Flour Sugar Oil Salt Water Yeast 250 g (9 oz) 250 g (9 oz) 2 tsp 2 tps 2 tps 380 mL 2 tsp · For addition of ingredients with*, place them in the raisin nut dispenser. (P.14) · For addition of ingredients with*, place them in the raisin nut dispenser.

(P.14) 24 25 Bread Recipes [08 French] (white flour/wholemeal flour) Make bread with a crispy crust and texture. : Timer can be used for recipes with this symbol (613 hours) French Menu 08' (6hr) Strong White Flour Butter Salt Water Yeast 400 g (14 oz) 15 g (1/2 oz) 1 tsp 300 mL 1 tsp Rustic French Menu 08' (6hr) Strong White Flour Strong Wholemeal Flour Rye Flour Butter Salt Water Yeast 275 g (10 oz) 75 g (3 oz) 50 g (2 oz) 15 g (1/2 oz) 1 tsp 310 mL 1 tsp [11 Brioche] Basic Brioche Menu 11' (3hr 30min) Strong White Flour Sugar Salt Skimmed Milk Butter (Cut into 2 cm cubes and keep in fridge) Water Egg, medium (beaten) Yeast *Additional Butter (Cut into 12 cm cubes and keep in fridge) 400 g (14 oz) 4 tps 1 tsp 2 tps 50 g (2 oz) 180 mL 2 (100 g) 11/4 tsp 70 g (3 oz) Pannettone Menu 11' (3hr 30min) Strong White Flour Sugar Salt Butter (Cut into 23 cm cubes and keep in fridge) Egg, medium (beaten) Milk Yeast *Additional Butter (Cut into 12 cm cubes and keep in fridge) *Orange Peel ;Chopped Finely *Brown Saltana *Dried Black Currant 400 g (14 oz) 41/2 tps 1 tsp 50 g (2 oz) 2 (100 g) 200 mL 11/2 tsp 70 g (3 oz) 50 g (2 oz) 50 g (2 oz) 50 g (2 oz) [09 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. Passata is a thick tomato sauce that is usually near the pasta sauces in supermarkets. : Timer can be used for recipes with this symbol (4hr 30min 13 hours) Easy Ciabatta Menu 09' (4hr 30min) Strong White Flour Sugar Olive Oil Salt Water Yeast 500 g (1 lb 2 oz) 1 tsp 3 tps 1 tsp 310 mL 1 tsp Mushroom and Pancetta Menu 09' (4hr 30min) Strong White Flour Sugar Butter Salt Cep Mushrooms, soaked Pancetta, cooked and chopped Water Yeast 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1/2 tsp 25 g (1 oz) 25 g (1 oz) 3 Three Cheeses Menu 09' (4hr 30min) Strong White Flour Sugar Salt Dolcelatte Parmesan Cheese,grated Mozzarella Water Yeast 400 g (14 oz) 1 tsp 1/2 tsp 50 g (2 oz) 25 g (1 oz) 50 g (2 oz) 240 mL 3/4 tsp · For addition of ingredients with*, follow programming instructions on P. 15. · For addition of ingredients with*, follow programming instructions on P. 15.

Green Pesto, Onion and Garlic Menu 09' (4hr 30min) Strong White Flour Polenta Sugar Salt Green Pesto Onion, chopped and softened with 1 tsp oil Garlic clove, finely chopped Water Yeast 350 g (12 oz) 50 g (2 oz) 1 tsp 1/2 tsp 2 tps 75 g (3 oz) 2 250 mL 3/4 tsp [13 Speciality] [14 Speciality Raisin] Spelt White Bread Menu 13' (4hr 30min) Spelt White Flour Sugar Salt Butter Water Yeast M 400 g (14 oz) 11/2 tsp 11/4 tsp 5 g (1/5 oz) 260 mL 1 tsp L 500 g (1 lb 2 oz) 2 tsp 11/2 tsp 10 g (2/5 oz) 340 mL 11/4 tsp XL 600 g (1 lb 5 oz) 2 tsp 13/4 tsp 10 g (2/5 oz) 400 mL 11/2 tsp Fruity Spelt Menu 13' (4hr 30min) Spelt White Flour Sugar Salt Butter Mixed Spice Water Yeast *Mixed Dried Fruits L 250 g (9 oz) 250 g (9 oz) 2 tsp 11/2 tsp 10 g (2/5 oz) 350 mL 11/4 tsp XL 300 g (11 oz) 300 g (11 oz) 2 tsp 13/4 tsp 10 g (2/5 oz) 420 mL 11/2 tsp M 400 g (14 oz) 11/2 tsp 11/4 tsp 5 g (1/5 oz) 2 tsp 270 mL 1 tsp 100 g (4 oz) L 500 g (1 lb 2 oz) 2 tsp 11/2 tsp 10 g (2/5 oz) 21/2 tsp 350 mL 11/4 tsp 125 g (4 1/2 oz) XL 600 g (1 lb 5 oz) 2 tsp 13/4 tsp 10 g (2/5 oz) 3 tsp 400 mL 11/2 tsp 150 g (5 oz) 280 mL 1/4 tsp Oregano and Olive Menu 09' (4hr 30min) Strong White Flour Sugar Olive Oil Salt Oregano Black Olives, chopped Water Yeast 400 g (14 oz) 1 tsp 2 tps 1/2 tsp 1 tps 50 g (2 oz) 250 mL 3/4 tsp Tomato Focaccia Menu 09' (4hr 30min) Strong White Flour Sugar Olive Oil Salt Passata Water Green Pitted Olives Sundried Tomatoes, chopped Yeast 400 g (14 oz) 1 tsp 1 tps 1 tps 150 mL 120 mL 50 g (2 oz) 50 g (2 oz) 3 Whole Spelt Bread Menu 13' (4hr 30min) M 200 g Spelt Wholegrain Flour (8 oz) 200 g Spelt White Flour (8 oz) Sugar 11/2 tsp Salt 11/4 tsp Butter 5 g (1/5 oz) Water 270 mL Yeast 1 tsp Sundried Tomato and Parmesan Menu 09' (4hr 30min) Strong White Flour Sugar Salt Parmesan Cheese, grated Sundried Tomatoes in Oil, chopped Water Yeast 400 g (14 oz) 1 tsp 1/2 tsp 50 g (2 oz) 75 g (3 oz) 3 · For addition of ingredients with*, place them in the raisin nut dispenser. (P.14) 1/4 tsp Rice and Spelt with Pine Nut and Fried Onion Menu 14' (4hr 30min) Spelt White Flour Brown Rice Flour Sugar Salt Butter Water Yeast *Pine Nut *Fried Onion M 320 g (11 1/2 oz) 80 g (3 oz) 11/2 tsp 11/4 tsp 5 g (1/5 oz) 260 mL 1 tsp 40 g 3 tps L 400 g (14 oz) 100 g (4 oz) 2 tsp 11/2 tsp 10 g (2/5 oz) 340 mL 11/4 tsp 50 g 4 tps XL 480 g (1 lb 1 oz) 120 g (4 1/2 oz) 2 tsp 11/2 tsp 10 g (2/5 oz) 400 mL 11/2 tsp 60 g 5 tps Recipes 270 mL 1/4 tsp Rye and Spelt Menu 13' (4hr 30min) Wholemeal Sandwich Menu 10' (5hr) 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 290 mL 1/2 tsp Strong Wholemeal Flour Sugar Butter Salt Water Yeast 400 g (14 oz) 1 tsp 15 g (1/2 oz) 1 tsp 310 mL 1/2 tsp Spelt White Flour Rye Flour Sugar Salt Butter Plain Yogurt Water Yeast M 275 g (10 oz) 125 g (4 oz) 11/2 tsp 11/4 tsp 5 g (1/5 oz) 120 g 180 mL 1 tsp L 350 g (12 oz) 150 g (5 oz) 2 tsp 11/2 tsp 10 g (2/5 oz) 150 g 230 mL 11/4 tsp XL 425 g (15 oz) 175 g (6 oz) 2 tsp 13/4 tsp 10 g (2/5 oz) 180 g 270 mL 11/2 tsp [10 Sandwich] Make bread with a soft crust and texture.



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