

Panasonic®

OPERATING INSTRUCTIONS AND RECIPES

Automatic Bread Maker (Household Use)

Model No. **SD-PN100**



Thank you for purchasing this Panasonic product.

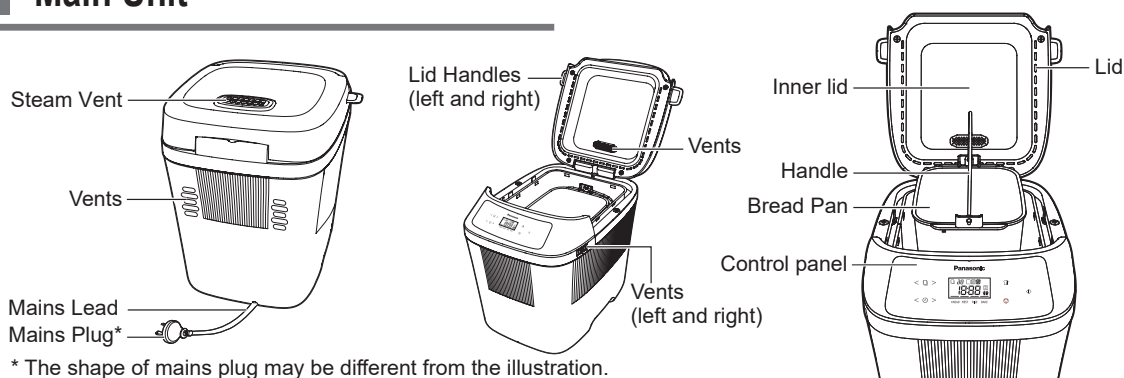
- For this product, there are 2 sets of instructions. This document is the **"OPERATING INSTRUCTIONS AND RECIPES"**, the other one is the **"OPERATING INSTRUCTIONS"** which includes information about Safety Precautions, Cleaning & Care and so on.
Please read both sets of instructions carefully in order to use the product correctly and safely.
- Before using this product, please pay special attention to **"Safety Precautions"** and **"Important Information"** in the **"OPERATING INSTRUCTIONS"** document (P. EN2 - EN4).
- This product is intended for household use only.
- Please keep both sets of instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

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Part Names and Instructions

Main Unit



Measuring cup

To measure out liquids.



(max. 240 mL)
• 10 mL increments

Measuring spoon

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

(15 mL) (5 mL)
Tablespoon Teaspoon
½ marking • ¼, ½, ¾ markings

Kneading Blade



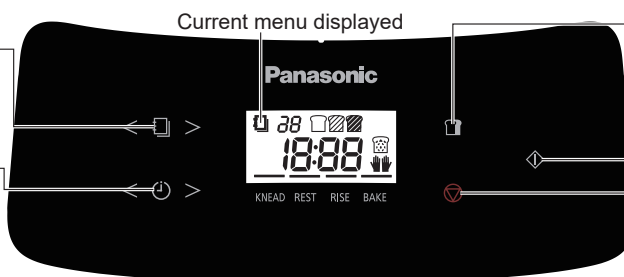
Control Panel and Display

Menu

- **Select a menu**
(Press and hold it for fast scrolling)

Timer

- **Set Delay timer**
(See P. EN5 in the "OPERATING INSTRUCTIONS" document)
- Press this button to set the delay timer for baking



Crust

- Press this button to choose crust colour. (See P. EN5 in the "OPERATING INSTRUCTIONS" document)
(Medium → Dark → Light)

Start

- Press this button to start the program or delay timer

Stop

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

Bread-making Ingredients

It is extremely important to use correct measurements of ingredients for best results.

Liquid ingredients

Use the measuring cup or measuring spoon provided.

If the recipes indicate a mixture (the liquid plus egg), this should be weighed on scales. Using digital scales is recommended.

Dry ingredients

Should be weighed on scales or measured with the measuring spoon provided for small amounts. Using digital scales is recommended.

Bread Ingredients

Flour

Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise. Use strong flour. Strong flour is milled from the wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

White flour

Made by grinding wheat kernel, excluding bran and germ. The best kind of flour for baking bread is a flour marked "for bread baking". Do not use plain or self-raising flour as a substitute for bread flour.

Whole meal flour

Made by grinding entire wheat kernel, including bran and germ. This bread is lower in height and heavier than bread baked with white flour.

Salt

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

Fat

Adds flavour and softness to the bread. Use butter (unsalted), margarine or oil.

You can make your bread taste better by adding other ingredients.

■ Eggs

Improves the nutritional value and colouring of the bread. (Water amount must be reduced proportionally.) Beat eggs when adding eggs. Do not use the timer for recipes with egg. (Eggs go rotten quickly if your room temperature is high.)

Dry yeast

Enables the bread to rise.

Be sure to use dry yeast that does not require pre - fermentation. Do not use yeast that requires preliminary fermentation. Dry yeast which has "Easy blend", "Fast Action" or "Easy Bake" written on the packet is recommended. When using dry yeast from sachets, seal the sachet again immediately after use. To store, follow the manufacturer's instructions and discard after 48 hours of opening. It is recommended on most yeast packets to keep in a cool dry place.

Dairy products

Adds flavour and nutritional value.

- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use with the timer setting as it may not keep fresh overnight.
- Reduce the amount of water proportionally to the amount of milk added.

Sugar (granulated sugar, brown sugar, honey, treacle, etc.)

Food for the dry yeast, sweetens and adds flavour to the bread, changes the colour of the crust.

- Use less sugar if using raisins or other fruits, which contain fructose.

Water

Use normal tap water.

When room temperature is low, use tepid water for menu 2, 5, 8, 10.

When room temperature is high, use chilled water for menu 6 or 7.

Always measure out liquids using the measuring cup provided.

Bread-making Ingredients

Please note the following to prevent damage to the fluorine coating of the bread pan.

- Adding harder materials may cause the fluorine coating to peel off the bread pan or kneading blade.
- Dried fruits and nut must be cut into small pieces of less than 5 mm.
- If you use coarse sugar, sea salt, etc. with large grain crystals, please dissolve them fully in room temperature water before use. From the original amount of water, please subtract an amount equal to the solution.
- Too little water will cause the dough to harden and damage the coating during kneading.
- When putting ingredients into the bread pan, please put them in the order of Yeast → Flour → Other Ingredients → Water.
- Do not use hard objects such as knives, forks, or chopsticks when taking out the bread.
- Before cutting the bread, please confirm whether the bread blade has adhered to the inside (bottom) of the bread to prevent the blade from being cut.
- Do not use metal brushes, scouring pads, the nylon side of sponge cloths, or sponge blocks wrapped in nylon mesh to wipe the pan or blade. Please clean them with a soft sponge or cloth.
- It is normal for the coating to peel off after long-term use. If you accidentally eat the peeling fluorine coating, it will not affect the human body.

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

Available Menus

Bread				Dough		
Basic Raisin	Whole Wheat	Brioche	French	Basic	Whole Wheat	Brioche
Menu 3	Menu 4	Menu 6	Menu 7	Menu 12	Menu 13	Menu 15

Procedure

After the  button is pressed, you will hear beep sounds.
Place the additional ingredients into the bread pan manually while  is flashing.

Time until the beep sounds from start (approximately)

- Menu 3 / Basic Raisin Bread: 1 h 5 min ~ 1 h 35 min
- Menu 4 / Whole Wheat: 1 h 20 min ~ 2 h
- Menu 6 / Brioche: 1 h ~ 1 h 10 min
- Menu 7 / French: 40 min ~ 1 h 25 min
- Menu 12 / Basic Dough: 1 h 10 min ~ 1 h 35 min
- Menu 13 / Whole Wheat Dough: 1 h 20 min ~ 1 h 50 min
- Menu 15 / Brioche Dough: 1 h ~ 1 h 10 min

Please note

Follow the recipe/menu instructions for the quantities of each ingredient.
Otherwise, ● The ingredients may scatter from the bread pan and cause unpleasant smells and smoke.
● The bread may not rise well.

Gluten Free Information

Making gluten free bread is very different from the normal way of producing bread.

It is very important if you are making gluten free bread for health reasons that you have consulted your doctor and follow the guidelines below.

- This program has been developed especially for certain gluten free ingredients, therefore using your own mix may not produce such good results.
- Gluten-free bread cannot rise as much as a traditional bread. It will be of a denser consistency and lighter colour than normal bread.
- When "gluten free" is selected, the details for each recipe must be followed carefully. (Otherwise, the bread may not turn out well.)
There are two types of gluten-free baking mixtures; mixtures with low content of gluten and mixtures which do not consist of wheat and contain no gluten. If you have to pick one out using this baking program, please consult your doctor beforehand.
- The baking results and bread's appearance may differ according to the type of mix. Occasionally a bread may have some flour remaining on the side.
The wheat free mixes can produce more variable results.
- Wait for the bread to cool before slicing it for better results.
- The bread should be stored in a cool dry place and used within 2 days. If you will not be able to use up all the bread within that time it can be put into freezer bags, in convenient sized portions, and frozen.

Warning for the users who use this program for health reasons:

When using the gluten free program, make sure to consult your doctor or the Coeliac Association and only use ingredients which are suitable for your health conditions.

Panasonic will not be responsible for any consequences resulting from ingredients that have been used without professional consultation.

It is very important to avoid cross contamination with flours that contain gluten if bread is being made for dietary reasons. Particular attention must be paid to the cleaning of the bread pan and kneading blade as well as any utensils that are used. You must also ensure that the yeast used contains no gluten.

Menu Charts and Baking Options

Function Availability and Time Required

- The machine will stop or move during the process based on the operation.
- Time required for each process will differ according to room temperature.

Menu Number	Menu	Options		Processes						Remark		Refer. Page
		Crust 	Timer 	Rest	Knead	Rise	Bake	Total				
Bread	1	Basic	✓	✓	40 min - 1 h 5 min	25 min	1 h 40 min - 2 h 5 min	40 min - 50 min	4 h - 4 h 10 min	—	—	P·EN6
	2	Basic Rapid	✓	—	—	40 min *2	50 min	30 - 40 min	1 h 55 min - 2 h 5 min	—	—	P·EN6
	3	Basic Raisin	✓	—	40 min - 1 h 5 min	35 min	1 h 40 min - 2 h 5 min	40 min - 50 min	4 h - 4 h 10 min	—	✓	P·EN6
	4	Whole Wheat	—	✓	1 h 5 min - 1 h 45 min	20 min - 25 min *2	2 h 10 min - 2 h 45 min	45 min	5 h	—	✓	P·EN6
	5	Whole Wheat Rapid	—	—	15 - 25 min	25 min *2	1 h 25 min - 1 h 35 min	45 min	3 h	—	—	P·EN6
	6	Brioche	✓	—	—	1 h 5 min - 1 h 15 min *2	1 h 25 min - 1 h 35 min	35 min	3 h 15 min	✓	✓	P·EN6, EN7
	7	French	—	✓	20 min - 1 h	30 min	2 h 40 min - 3 h 20 min	50 min	5 h	—	✓	P·EN6
Gluten Free	8	Gluten Free Bread	✓*1	—	—	20 - 25 min *4	35 - 40 min	50 - 55 min	1 h 50 min - 1 h 55 min	✓	—	P·EN6, EN7
	9	Gluten Free Cake	—	—	—	20 min *3	—	1 h 5 min	1 h 25 min	✓	—	P·EN6, EN7
	10	Gluten Free Pasta	—	—	—	15 min *4	—	—	15 min	✓	—	P·EN6-EN8
	11	Gluten Free Pizza Dough	—	—	—	25 min *4	5 min	—	30 min	✓	—	P·EN6-EN8
Dough	12	Basic	—	—	45 min - 1 h 5min	35 min	40 min - 1 h	—	2 h 20 min	—	✓	P·EN6, EN8
	13	Whole Wheat	—	—	1 h 5 min - 1 h 35 min	20 min - 25 min *2	1 h 15 min - 1 h 30 min	—	3 h 25 min	—	✓	P·EN6, EN8
	14	Pizza	—	—	—	35 min	10 min	—	45 min	—	—	P·EN6, EN8
	15	Brioche	—	—	—	1 h 5 min - 1 h 15 min *2	35 min - 45 min	—	1 h 50 min	✓	✓	P·EN6, EN7
Sweet	16	Cake	✓	—	—	20 min *3	—	1 h 10 min - 1 h 20 min	1 h 30 min - 1 h 40 min	✓	—	P·EN6, EN8
	17	Bake Only	—	—	—	—	—	30 min - 1 h 30 min	30 min - 1 h 30 min	—	—	P·EN6, EN9
	18	Jam	—	—	—	—	—	—	1 h 30 min - 2 h 30 min	—	—	P·EN6, EN9

- Abbreviations are used in these instructions. These are as follows: min = minute (s); h = hour (s); approx. = approximately.
- Hands symbol (): The menu allows for manual operation such as adding extra ingredients and scraping the flour from the sidewall of the bread pan, when the beep sounds.
- Raisin program (): Manually add extra ingredients such as raisins or nuts. The time indicated in the recipe section for adding extra ingredients such as raisins is the addition time in the non-timer program. The machine will emit a beep sound to remind you to add materials during the designated time. Once hearing the beep sound, manually add the extra ingredients.

*1 Only "Medium" or "Dark" are available.

*2 There is a period of rising during the knead period.

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

*4 There is a period of scraping off the flour.

Handling Instructions

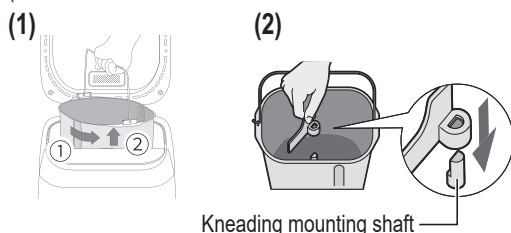
Before Use

- Before using for the first time, remove packing material and clean the machine.
(See P. EN8 of the "OPERATING INSTRUCTIONS" document).
- Clean the machine when you have not used it for a long time.
(See P. EN8 of the "OPERATING INSTRUCTIONS" document).

Preparations

- 1 Open the lid, remove the bread pan (1) and set the kneading blade into the kneading mounting shaft. (2)

- Check around the shaft and inside the kneading blade and ensure that they are clean.
(See P. EN8 of the "OPERATING INSTRUCTIONS" document).



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

- * Make sure to use the measuring spoon provided to measure the dry yeast, sugar, salt, etc.

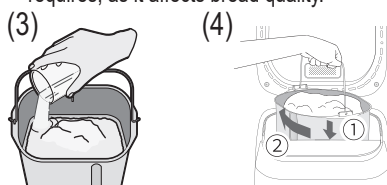
- 3 1 Place the measured ingredients into the bread pan in the order listed in the recipe.

- For bread and dough menus, dry yeast should be placed first.
 - ① Place dry yeast away from the kneading blade and kneading mounting shaft. If any dry yeast gets into it, bread may not rise well.
 - ② Place dry ingredients over the dry yeast.
Dry ingredients must be kept separate from any liquid until mixing commences.

- Pour liquid in the edge of bread pan's sidewall to avoid splashing. (3)

- 2 Wipe off any moisture and flour around the bread pan, and return it into the main unit. (4) **Close the lid.**

- For optimum results, do not open the lid unless the menu requires, as it affects bread quality.



- 4 Plug the machine into a 230 V socket.

Baking Bread

- 5 Press < or > button in the Menu () bar to select a bread menu.

- Choose the options for the selected menu. (See P. EN5)

Crust colour Delay timer

- 6 Press Start () button to start the machine.
(The display shows when menu "1" is selected.)

- The display shows the remaining time until the selected program is complete.

- * The remaining time will change depending on the room temperature.



- Complete manual operation when the beep sounds if you have selected an applicable menu.

(See P. EN5, menus with icon.)

After that, press button again.

- * Complete manual operation such as adding ingredients etc. while is flashing on the display.

- When stops flashing, the display will show the remaining time.

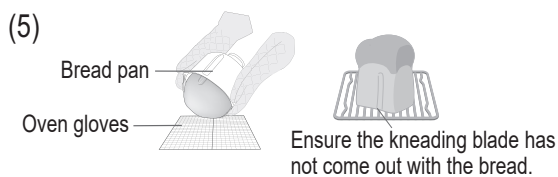
- * Do not add ingredients after the display shows the remaining time.

- * Kneading will continue after a certain time without pressing button.

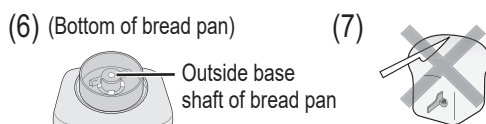
- 7 When bread is ready (machine beeps 8 times and the cube () near End flashes), press Stop () button and unplug.

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

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



- Moving the outside base shaft may damage the bread shape. (6)



- Always remove the kneading blade before slicing bread. (7)



Make sure to complete the preparation steps before setting the menu.

Handling Instructions

Baking Brioche

1 — 4 See P. EN6 of Preparations.

5 Select menu 6, choose crust colour.

6 Press  button to start.  Turn to P. EN11 for recipes

- The display shows the remaining time until the beep sounds.

7 After about 35 minutes - 45 minutes, **open the lid** when you hear the beep sound. **Add the additional butter while "👏" is flashing. Close the lid and restart.**

- Kneading will continue after 10 minutes without pressing  button.

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

Tips:

- The timer is not available on this menu.
- Do not add butter or extra ingredients after the display shows the remaining time.
- When adding extra ingredients such as raisins, follow the time 1 h ~ 1 h 10 min indicated in the recipe section.

To bake brioche more easily:

- Cut butter into 1 - 2 cm cubes and keep them in the refrigerator.
- Place butter with other ingredients in the beginning and follow step 5.
- Skip step 7 in the process. This type of brioche will be a bit different than usual.

Baking Gluten Free Bread

1 — 4 See P. EN6 of Preparations.

5 Select menu 8.  Turn to P. EN12 for recipes

6 Press  button to start.

- The display shows the remaining time until the beep sounds.

7 After about 6 minutes, **open the lid** when you hear the beep sound. **Scrape off the flour within 3 minutes while "👏" is flashing. Close the lid and restart.**

- Kneading will continue after 3 minutes without pressing  button.

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

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

Baking Gluten Free Cake

1 — 4 See P. EN6 of Preparations.

5 Select menu 9.  Turn to P. EN12 for recipes

6 Press  button to start.

- The display shows the remaining time until the beep sounds.

7 After about 2 minutes, **open the lid** when you hear the beep sound. **Scrape off the flour within 3 minutes while "👏" is flashing. Close the lid and restart.**

- Kneading will continue after 3 minutes without pressing  button.

8 After about 12 minutes, **open the lid** when you hear the beep sound. **Scrape off the batter on the sidewall of the bread pan while "👏" is flashing. Close the lid and restart.**

- Baking will start after 3 minutes without pressing  button.

9 Press  button and remove cake when machine beeps 8 times and the cube (■) near End flashes.

Tips:

- Use a rubber spatula to avoid damaging the bread pan. Do not use a metal spatula.
- If you shake hard to remove cake from the bread pan, it will lose its shape.

Making Gluten Free Pasta / Gluten Free Pizza

1 — 4 See P. EN6 of Preparations.

5 Select menu.  Turn to P. EN12 for recipes

Gluten Free Pasta	Gluten Free Pizza
Menu 10	Menu 11

6 Press  button to start.

- The display shows the remaining time until the beep sounds.

7 After about 5 minutes for gluten free pizza and 2 minutes for gluten free pasta, **open the lid** when you hear the beep sound. **Scrape off the flour within 3 minutes while "👏" is flashing. Close the lid and restart.**

- Kneading will continue after 3 minutes without pressing  button.

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

Handling Instructions

Gluten Free Pizza

- 9 Divide the dough into 2 parts with a scraper, and roll them into a circle of about 20 cm diameter.
- 10 Spread with your favourite sauce and desired toppings then bake it in the oven.

Gluten Free Pasta

- 9 Wrap the dough in a cling film and rest for 1 hour in the refrigerator.
- 10 Lightly flour the dough surface, and shape it into your desired shapes.
- 11 Boil them and enjoy with your favourite sauce.

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

Making Dough

- 1 — 4 See P. EN6 of Preparations.
- 5 Press < or > button in the Menu () bar to select a dough menu. 
- 6 Press button to start the machine.
 - The display shows the remaining time until the program is complete.
- 7 When dough is ready (machine beeps 8 times and the cube () near End flashes), press button and unplug.

Basic Dough

- 8 Shape the finished dough into your favourite shape and allow it to rise until it doubles in size, then bake in the oven.

Pizza

- 8 Divide the dough with a scraper and shape into balls.

- 9 Cover them with a damp kitchen towel and leave for 10 minutes.
- 10 Shape each ball into a flat, round shape and make holes with a fork.
- 11 Spread with your favourite sauce and desired toppings then bake in the oven.

Baking Cake

- 1 — 4 See P. EN6 of Preparations.
- 5 Select menu 16. 
- 6 Press button to start.
 - The display shows the remaining time until the beep sounds.
- 7 After about 12 minutes, open the lid when you hear the beep sound. **Scrape off the flour within 15 minutes while " " is flashing. Close the lid and restart.**
 - Kneading will continue after 15 minutes without pressing button.
- 8 Press button and remove cake when machine beeps 8 times and the cube () near End flashes.

Additional Baking:

- If additional baking time is needed, follow the below steps:
 - ① Select the menu (skip this step if you have not pressed the button)
 - ② Set the baking time (1 - 20 minutes)
 - ③ Press the button
- To stop baking, hold the button.
- Additional baking time can be set up to two times within 20 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the button as required.

Tips:

- The timer feature is not available on this menu. It can only be used to set the duration of the baking time.
- Use a rubber spatula to avoid damaging the bread pan. Do not use a metal spatula.
- If you shake hard to remove cake from the bread pan, it will lose its shape.

Handling Instructions

Bake Only

Preparations:

- ① Prepare the mixed ingredients in a bowl according to the recipe.
- ② Remove the kneading blade and line the bread pan with greaseproof paper, then pour in the mixed ingredients.
- ③ Set the bread pan into the main unit, and plug the machine into the socket.

1 Select menu 17.

2 Set the baking time.



3 Press button to start.

- The display shows the remaining time until the program is complete.

4 Press button and remove cake when machine beeps 8 times and the cube (■) near End flashes.

Additional Baking:

- If additional baking time is required, repeat steps 1 – 4. (Additional baking time can be set up to two times within 50 minutes while the machine is still hot. The timer will start again from 1 minute by pressing the button as required.)

Tips: The timer feature is not available on this menu. It can only be used to set the duration of the baking time.

Additional Cooking:

- If additional cooking time is required, repeat steps 1 - 3. Additional cooking time can be made up to two times within 10 - 40 minutes while the machine is still hot. The time will start again from 1 minute by pressing the button as required.

Tips:

- The timer feature is not available on this menu. It can only be used to set the duration of the cooking time.
- Strictly follow the recipe and use exact amounts of each ingredient, otherwise the jam will not set.

Tips for Jam-making:

- It's necessary to have an adequate amount of sugar and acid 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 these instructions make soft set jams due to using less sugar.
- When cooking time is short, bits of fruit may partially remain and jam may become watery.
- Jam will continue to set as it cools. Be careful not to over cook.
- Put the finished jam into a container as soon as possible. Take care to avoid burns when taking out the jam.
- Jam can be burned if it is left in the bread pan.
- Store the jam in a cool, dark place. Due to the lower levels of sugar the shelf life is not as long as shop bought varieties. Once open, refrigerate and consume shortly after opening.

Making Jam

Preparations for Jam-making

- ① Prepare the ingredients according to the recipe.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients into the pan in the following order:
Half the fruit → half the sugar → remaining fruit → remaining sugar.
- ④ Set the bread pan into the main unit, and plug the machine into the socket.

1 Select menu.

Jam
Menu 18



2 Set the cooking time, then start the machine.

3 Press button and remove the jam when machine beeps 8 times and the cube (■) near End flashes.

Recipes

Customers who live in Australia

Use the recipes and amounts in the table marked as (OZ).

- To achieve a better rise, use strong high protein flour (Bread flour or Bakers flour).
- Bread improver contains Vitamin C, which can improve the volume of bread. It is recommended to use bread improver when following recipes that use a lot of whole wheat flour.

Customers who live in New Zealand

Use the recipes and amounts in the table marked as (NZ).

If you are using instant dry yeast, make the bread referring to the recipe for OZ.

- To raise the bread, HIGH GRADE FLOUR is recommended. When lower grade flour is used, the bread may rise less and the loaf may be smaller.
- The Red Top SUREBAKE yeast is recommended for yeast. SUREBAKE yeast is a blend of Active Dry Yeast and Bread Improvers for easy bread making. Usually Bread Improver (Vitamin C) is not needed.
- Please note that a wheat element has been added to SUREBAKE yeast.
- Using the timer option in conjunction with the Pizza Dough program is not recommended as the melted yeast will begin acting straight away. Do not dissolve the yeast when using programs other than the Pizza Dough program.
- Rapid Baking Programs: Please note that when these programs are used, due to the shortened baking cycle (2 hours - 3 hours) the loaf may not rise or be baked to the same degree as a loaf cooked using the full baking cycle. To ensure that your loaf rises fully, it is recommended that the Rapid Baking programs (Menu 2 or 5) are not used.

Example

Recipe Name

Menu No.+Total process time + Option icon

	Dry yeast (OZ) / SUREBAKE yeast (NZ)	¾ tsp (OZ) / 1¼ tsp (NZ)
	Bread flour (OZ) / White flour (NZ)	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	170 mL

The options for each recipe and necessary operations are indicated by the following icons:

Option icon

☐ Light crust ☒ Medium crust ☒ Dark crust ⌚ Delay timer



Place the measured ingredients into the bread pan in the order listed in the recipe.



Do manual operation (such as adding extra ingredients, scraping the flour from the sidewall of the bread pan) when the beep sounds.



Manually add extra ingredients such as raisins or nuts. The time indicated in the recipe section for adding extra ingredients such as raisins is the addition time in the non-timer program. The machine will emit a beep sound to remind you to add materials during the designated time. Once hearing the beep sound, manually add the extra ingredients.

Abbreviation:

tsp = teaspoon; tbsp = tablespoon; Egg (M) = medium sized egg.

Bread Recipes



Turn to P.EN6 - EN9 for handling instructions.

Basic Menu 1

White Loaf

Menu 1 (4 h ~ 4 h 10 min) ☐ ☒ ☒ ⌚

(OZ)

	Dry yeast	¾ tsp
	Bread flour	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	170 mL

(NZ)

	SUREBAKE yeast *	1¼ tsp
	White flour	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	170 mL

* If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

Basic Rapid Menu 2

Rapid White Loaf

Menu 2 (1 h 55 min ~ 2 h 5 min) ☐ ☒ ☒

(OZ)

	Dry yeast	1¼ tsp
	Bread flour	280 g
	Butter	10 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	200 mL

Basic Raisin Menu 3

Raisin Loaf

Menu 3 (4 h ~ 4 h 10 min)



about 1 h 5 min - 1 h 35 min after step 6
(beep sound will be heard)

(OZ)

	Dry yeast	¾ tsp
	Bread flour	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	170 mL
	Raisins *1	50 g

(NZ)

	SUREBAKE yeast *2	1¼ tsp
	White flour	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	170 mL
	Raisins *1	50 g

*1 Cut into approx. 5 mm cubes.

*2 If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

Whole Wheat Menu 4

Wholemeal Loaf 50%

Menu 4 (5 h)

about 1 h 20 min - 2 h after step 6 (beep sound will be heard)

(OZ)

	Dry yeast	¾ tsp
	Wholemeal flour	125 g
	Bread flour	125 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	180 mL

(NZ)

	SUREBAKE yeast *	1½ tsp
	Wholemeal flour	125 g
	White flour	125 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	180 mL

* If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

Whole Wheat Rapid Menu 5

Rapid Wholemeal Loaf 50%

Menu 5 (3 h)

(OZ)

	Dry yeast	1¼ tsp
	Wholemeal flour	125 g
	Bread flour	125 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	180 mL

Brioche Menu 6

Basic Brioche

Menu 6 (3 h 15 min)



about 1 h - 1 h 10 min after step 6 (beep sound will be heard)

(OZ)

	Dry yeast	¾ tsp
	Bread flour	200 g
	Butter *1	30 g
	Sugar	2 tbsp
	Milk powder	1 tbsp
	Salt	¾ tsp
	Mixture / Beat 1 egg (M) + 1 egg yolk + water	130 mL
	Butter *2	40 g

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

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

French Menu 7

French

Menu 7 (5 h)

about 40 min - 1 h 25 min after step 6
(beep sound will be heard)

(OZ)

	Dry yeast	¾ tsp
	Bread flour	250 g
	Salt	1 tsp
	Water	180 mL

(NZ)

	SUREBAKE yeast *	1¼ tsp
	White flour	250 g
	Salt	1 tsp
	Water	180 mL

* If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

Gluten Free Recipes

Gluten Free Bread Menu 8

- Water must be placed first, add the other ingredients into the bread pan according to the recipe order.
- The outcome differs depending on the recipes.

Gluten Free Bread

Menu 8 (1 h 50 min)   

(OZ)

	Milk	160 g
	1 Egg (M), beaten	50 g
	Cider vinegar	8 g
	Oil	1 tbsp
	Honey	30 g
	Salt	1 tsp
	Brown rice flour	75 g
	Potato starch	150 g
	Xanthan gum	1 tsp
	Dry yeast	1½ tsp

(NZ)

	Milk	160 g
	1 Egg (M), beaten	50 g
	Cider vinegar	8 g
	Oil	1 tbsp
	Honey	30 g
	Salt	1 tsp
	Brown rice flour	75 g
	Potato starch	150 g
	Xanthan gum	1 tsp
	Instant yeast (gluten free yeast)	1½ tsp

Gluten Free Cake Menu 9

Gluten Free Chocolate Cake

Menu 9 (1 h 25 min) 

(OZ) / (NZ)

	Butter *1	75 g
	Sugar	75 g
	2 Eggs (M), beaten	100 g
	Dark chocolate (melted)	60 g
	White rice flour	60 g
	Cacao powder	15 g
	Baking powder	5 g

*1 Cut into 1 cm cubes.

Gluten Free Pasta Menu 10

Gluten Free Pasta

Menu 10 (15 min) 

(OZ) / (NZ)

	Mixture / Beat 1 egg (M) + water	130 g
	White rice flour	110 g
	Potato starch	40 g
	Corn starch	50 g
	Xanthan gum	2 tsp
	Oil	1 tbsp
	Salt	½ tsp

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

Gluten Free Pizza Dough Menu 11

Gluten Free Pizza Dough

Menu 11 (30 min) 

(OZ)

	Water	190 mL
	White rice flour	240 g
	Vegetable oil	1 tbsp
	Salt	½ tsp
	Dry yeast	½ tsp

(NZ)

	Water	190 mL
	White rice flour	240 g
	Vegetable oil	1 tbsp
	Salt	½ tsp
	Instant yeast (gluten free yeast)	½ tsp

Dough Recipes

Basic Menu 12

Basic Dough

Menu 12 (2 h 20 min) 

about 1 h 10 min ~ 1 h 35 min after step 6
(beep sound will be heard)

(OZ)

	Dry yeast	1 tsp
	Bread flour	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	160 mL

(NZ)

	SUREBAKE yeast *	1½ tsp
	White flour	250 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	160 mL

* If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

Whole Wheat Menu 13

Whole Wheat Dough 50%

Menu 13 (3 h 25 min) 

about 1 h 20 min ~ 1 h 50 min after step 6
(beep sound will be heard)

(OZ)

	Dry yeast	¾ tsp
	Wholemeal flour	125 g
	Bread flour	125 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	180 mL

(NZ)

	SUREBAKE yeast *	1½ tsp
	Wholemeal flour	125 g
	White flour	125 g
	Butter	15 g
	Sugar	1 tbsp
	Salt	1 tsp
	Water	180 mL

* If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

Pizza Menu 14

Pizza

Menu 14 (45 min)

(OZ)

	Dry yeast	½ tsp
	Bread flour	280 g
	Olive oil	2½ tbsp
	Salt	1 tsp
	Water	150 mL

(NZ)

	SUREBAKE yeast *1	1½ tsp*2
	White flour	280 g
	Olive oil	2½ tbsp
	Salt	1 tsp
	Water	150 mL

*1 If you are a New Zealand customer using instant dry yeast please refer to the OZ recipe.

*2 It needs to be melted before handling. Add the yeast to 30 mL of lukewarm water. Make sure that the amount of water is reduced by 30 mL.

Doughnuts (using failed unfermented bread dough)

- ① Divide the dough into small pieces that are 35 g each and shape them into balls. Cover them with a small towel and leave for 10 - 20 minutes.
- ② Roll them into thin round shapes and press the dough using a doughnut mold.
- ③ Allow the dough to ferment for 20 - 30 minutes (until it rises to double its original size) at a temperature of 30 - 35 °C.
- ④ Deep-fry them at an oil temperature of 170 °C and sprinkle them with cinnamon and refined white sugar.

Dough Recipes

Brioche Menu 15

Brioche Dough

Menu 15 (1 h 50 min)  

about 1 h – 1 h 10 min after step 6 (beep sound will be heard)

(OZ)

	Dry yeast	¾ tsp
	Bread flour	200 g
	Butter *1	30 g
	Sugar	2 tbsp
	Milk powder	1 tbsp
	Salt	¾ tsp
	Mixture / Beat 1 egg (M) + 1 egg yolk + water	130 mL
	Butter *2	40 g

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

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

Sweet Recipes

Cake Menu 16

Cake

Menu 16 (1 h 30 min)   

(OZ) / (NZ)

	Butter *1	110 g
	Sugar	100 g
	Milk	1 tbsp
	2 Eggs (M), beaten	100 g
	Plain flour	180 g
	Baking powder	7 g
	Rum or brandy	A little
	Lemon peel	A whole

*1 Cut into 1 cm cubes.

Bake Only Menu 17

Cake

Menu 17 (1 h 10 min)

(OZ) / (NZ)

	Butter *1	110 g
	Sugar	100 g
	Milk	1 tbsp
	2 Eggs (M), beaten	100 g
	Plain flour	180 g
	Baking powder	3 g

*1 Cut into 1 cm cubes.

- 1 In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well.
- 2 Add milk, sifted A, beating well after addition.
- 3 Remove the kneading blade and line the greaseproof paper around the bread pan, then pour in the mixed ingredients.
- 4 Set the bread pan into the main unit, and plug the machine into the socket.
- 5 Select the menu and set the baking time:
1 hour and 10 minutes.
- 6 Press  button to start.
- 7 Press  button and remove cake when machine beeps 8 times and the cube (■) near **END** flashes.

Jam Menu 18

Strawberry Jam

Menu 18 (2 h)

(OZ) / (NZ)

	Strawberries, finely chopped	400 g
	Sugar	140 g

- The outcome may vary depending on the type of strawberry.

Memo

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