

Thank you for purchasing the Panasonic *Bread Bakery*, SD-BT10P.
 For optimum performance and safety, please read these instructions carefully.
 This unit is for household use only.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning.
Do not immerse appliance or pan in water or other liquid.
Use a soft cloth to wipe out the inside of the pan. The cabinet may be cleaned with a damp cloth.
4. Do not touch hot surfaces. Use oven gloves when handling hot materials, allow metal parts to cool before cleaning.
5. Close supervision is necessary when any appliance is used near children.
6. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk or trip.
7. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorized service centre if unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use. It is for household use only.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Avoid contacting moving parts.
11. Do not use outdoors. Do not use appliance for other than intended use.
12. Do not let cord hang over edge of table or bench top, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
15. If the supply cord of this equipment is damaged, it must be replaced by the special cord (Part No. ADA24R107).

SAVE THESE INSTRUCTIONS

Note:

- A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
and
 - (2) the longer cord should be arranged so that it will not drape over the benchtop or tabletop where it can be pulled on by children or tripped over unintentionally.

Basic Principles when Baking with *Bread Bakery*

Basic Features

Choice of bread modes

BASIC.....For white breads with a crisp brown crust and tender interior or for a variety of breads based on white flour. See individual recipes on P.19 to P.20 and P.22 to P.28 on how to bake basic white bread and a variety of other breads.

WHOLE WHEAT.....For breads using 50% to 100% whole wheat flour.

Rich in fibre, vitamin B groups and vitamin E. See individual recipes on P.21 and P.29 on how to bake a variety of whole wheat breads.

Choice of baking modes

BAKE The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.

BAKE (LIGHT) ... The unit mixes ingredients, kneads the dough, rises it and automatically bakes it as in the BAKE mode, but the colour of the crust will be a little lighter. (BASIC only).
(Types of ingredients in the recipes will determine the final colour of the crust.)

BAKE (RAPID) ... The unit mixes ingredients, kneads the dough, rises it and automatically bakes it faster than the standard BAKE mode.
(The height of bread may be lower when baked in this mode.)

DOUGH.....The unit automatically prepares dough for pizzas, dinner rolls, doughnuts etc.

—A 13 hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. The result may differ when the timer is used.

—The beeper sounds eight times when baking in the BAKE modes or rising (fermentation) of dough in the DOUGH mode is completed.

—Time required for each mode (when timer is not used) is as follows.

Bread mode	Baking mode	Time
BASIC	BAKE	4 hours
	BAKE (LIGHT)	
	BAKE (RAPID)	3 hours
	DOUGH	2 hours 25 minutes

Bread mode	Baking mode	Time
WHOLE WHEAT	BAKE	5 hours
	BAKE (RAPID)	3 hours
	DOUGH	3 hours 15 minutes

Baking Processes

Steps in Baking Bread

Manual

Automatic

Conventionally made bread

Measure Ingredients	Mix & Knead	Fermentation (Development of gas in the dough)	Punch (Release of gas. Dough relaxation.)	Divide (Divide the dough to equal portions)	Round (Round each portion into a ball)	Rest (Rest for further fermentation)	Shape & Place into Pan	Proof (Final fermentation)	Bake	Cool (Evaporation of vapor)	Store (Prevention from staling)
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* Time required for each step will depend on factors such as room temperature, humidity, your oven, type of bread, type of ingredients, their quantity and quality.

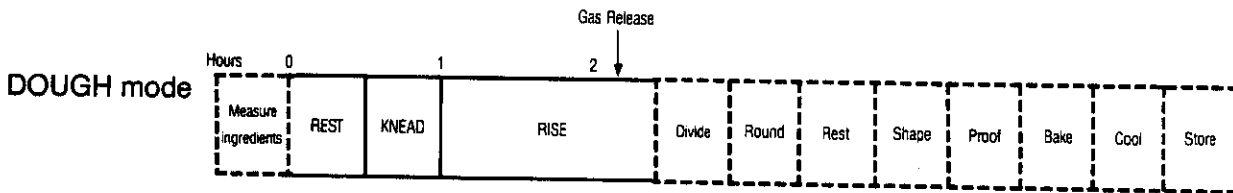
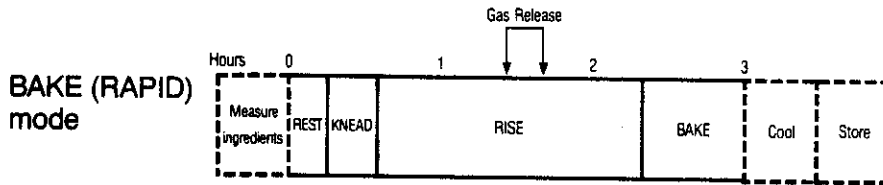
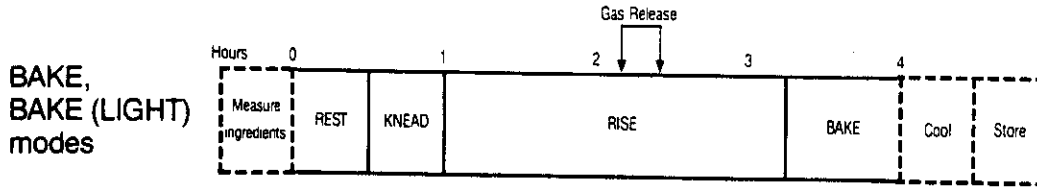
Bread Bakery

With *Bread Bakery*, the steps from mixing to baking are automatic for Bake modes.

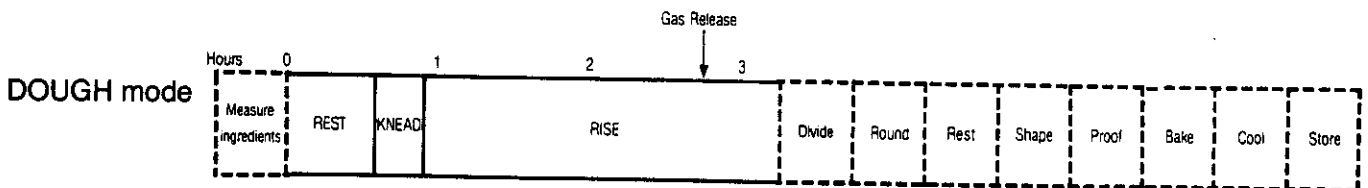
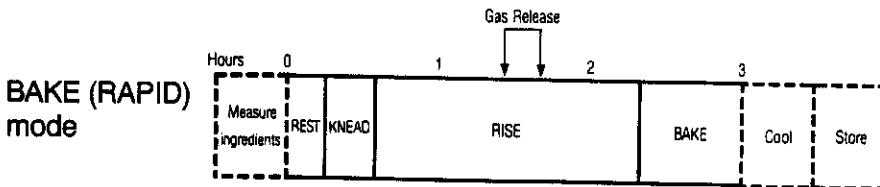
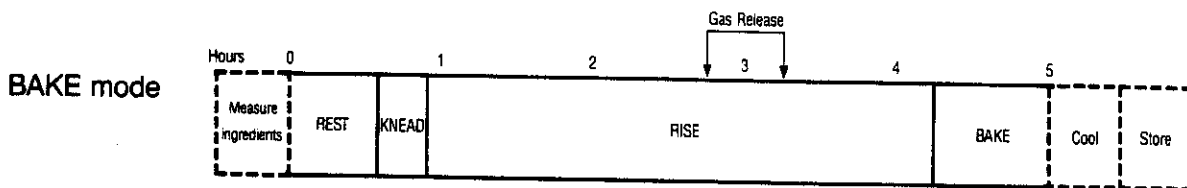
For Dough modes, it is automatic from mixing to punching.

The display window will indicate the time remaining until the process selected is complete.

BASIC mode



WHOLE WHEAT mode



* Time required for each step will depend on factors such as room temperature and humidity. For Dough mode, time will also depend on the oven you use.

For additional information, read instructions on the following pages.

Measuring of ingredients: P.7 #2.

Measuring to Baking: Refer to each recipe on P.19 to P.29.

Cooling: P.12 and P.14

Storing: P.15

The Role of Ingredients in Bread Baking

The ingredients used in bread baking all play an important part in the quality of the bread produced.

Below we briefly discuss the role that each ingredient plays in the bread baking process. It is important to follow the recipes and weigh or measure carefully to ensure the correct balance of ingredients for successful bread baking.

Basic Ingredients

FLOUR

Most bread is made from wheat flour. The quantity and quality of the gluten forming proteins in the flour determines its suitability for good bread making.

High grade flours have a consistently higher protein content than some of the lower grades available and these will generally give a more successful result.

If lower grade flours are used, the addition of 1 tablespoon of gluten flour will improve performance.

All flour starts off as brown flour and is milled and refined until it becomes white.

In wholemeal flour, the wheat grain has not been removed so breads made with wholemeal flour have a coarser, more crumbly texture.

Breads made with wholemeal flour only will have a reduced volume due to the reduced availability of gluten forming proteins. To enhance the volume in these loaves a proportion of white flour can be used and additional gluten flour may also give improved results.

Flours milled from cereals such as oats, rice, barley and rye contain little or no gluten. Therefore these loaves have a low rise and a dense structure.

Panasonic recommend the use of ELFIN HIGH GRADE FLOUR.

SUGAR

Sugar used in bread making comes in a variety of forms—these include white sugar, brown sugar, molasses, treacle, honey and golden syrup.

Sugar in some form is essential in all breads as sugar provides food for yeast—it helps the yeast to begin to ferment and then promotes continued yeast action.

Sugar also provides sweetness and aids browning during baking.

Artificial sweeteners cannot be successfully used as a substitute for sugar—they do not provide the carbohydrates required for fermentation.

SALT

Salt is very important in bread making as it gives the bread a more even texture.

It also controls the action of the yeast by inhibiting enzyme activity, thus controlling the amount of carbon dioxide produced. Bread with reduced salt will have a weak gluten structure and a more open texture, too much salt inhibits fermentation.

Salt also contributes to the flavour.

FATS

The main purpose of fats in bread baking is to tenderise and soften the bread and to enhance the flavour and richness. Although the addition of fat is not essential, breads made without fat will have less flavour and will not keep as well.

The best flavour is achieved when butter is used—it should be softened to help mixing.

Other fats can be used. These include vegetable oil, margarine or shortening. Remember that these may alter the flavour and texture.

LIQUIDS

Liquids are important in bread baking, a small change in the quantity may affect the height and the texture of the bread.

Liquid is needed to form the bread's gluten framework.

Too much will cause the dough to collapse, too little prevents the gluten from stretching enough.

Liquid temperature is important—generally a tepid liquid—one that feels neither hot nor cold, is best.

If a recipe specifies water only—part of this may be replaced with fresh milk but remember that this will affect the fat content of the bread.

Fresh milk is not suitable if timer is being used.

MILK AND MILK PRODUCTS

These enhance the flavour and help increase the nutritional value of the bread. The recipes included in this book use dry milk because it is convenient to use.

If fresh milk is used, reduce the quantity of water by the same amount.

Fresh milk is not suitable if timer is being used.

YEAST

Yeast is a form of plant life—it will grow and multiply when the conditions are favourable.

In bread baking the yeast ferments the sugar and forms a gas (carbon dioxide).

This gas causes the dough to rise, the fermentation softens the gluten, and makes it elastic.

Kneading then develops this softened gluten and spreads the gas cells evenly through the dough to give a fine textured product.

When bread is baked, the initial heat increases the yeast action—the gas cells expand and the loaf rises. The yeast is killed and the loaf cooks to have a crisp brown crust and a soft moist even crumb.

Yeast in the following forms can be used in the *Bread Bakery*:

- Active Dry Yeast—yellow lid
- Surebake Yeast—red lid

Surebake is active yeast mixed with additives to enhance the action of the yeast—these additives include wheat flour, baking fats (to strengthen the gluten and improve texture), calcium carbonate, ascorbic acid and potassium bromate.

These additives accelerate the strengthening of the gluten. Generally when using Surebake, there will be no need to add extra ascorbic acid. Gluten flour will only be needed when using grains with a low gluten content such as oats, rice, barley and rye.

Surebake is added to the bread pan with all other ingredients at the beginning of the process.

Granulated yeast is also placed in the pan directly.

Yeast should be refrigerated for storage—watch use by dates! A temperature of 30—35°C provides the best conditions for rising of yeast products.

Important

- Place yeast in bread pan before all other ingredients, this gives more consistent results.
- Do not use compressed yeast or dry yeast that requires preliminary fermentation.
- Do not dissolve yeast in warm water before use.

Other Ingredients

- When using ingredients, such as eggs, fruits and vegetables, their water amounts must be taken into account. With fruits and vegetables, their amounts of sugar must also be taken into account. Adjust water and sugar amounts in the recipes accordingly.
- When nuts are used, chop them finely. The loaf may be lower in volume because the nuts may cut the gluten network in the dough.

Differences in Baking Results

Baking results differ according to several factors including: the environmental conditions, electricity fluctuation, choice of ingredients and their quantity and quality. To avoid poor baking results, the following should be remembered.

1. Temperature

Temperature is an important factor in bread baking. The temperature of the room and the ingredients can effect the final result.

Best results are obtained at a room temperature of 20°C, using room temperature ingredients.

2. Measurements

Accurate measurement is essential in achieving good baking results.

Weighing flour is more accurate than measuring flour in a cup.

When measuring other dried ingredients, use metric measuring cups and spoons.

Scoop the ingredients into the measuring cup then level with the back of a knife.

Do not tap the bottom of the cup to hold an increased quantity.

Liquid measurements must also be accurate, adding too much or too little water will affect the end result.

3. Always use fresh ingredients—check use by dates and store yeast in the refrigerator and dry ingredients in air tight containers.

4. Electrical fluctuations

will affect the height, the texture and the colour of bread. It is recommended that you use the unit where the electricity supply is constant.

5. Using your own recipes

Always ensure that you use no more than 300 g of flour as the bread bakery is not designed to cope with larger quantities.

Always maintain the same ratio of dry to liquid ingredients as specified in the recipes supplied.

Always use Surebake or Granular yeast—the bread bakery is not designed for use with compressed yeast.

Not all flours and grains will result in loaves of the same volume, whole wheat loaves are generally smaller and more dense.

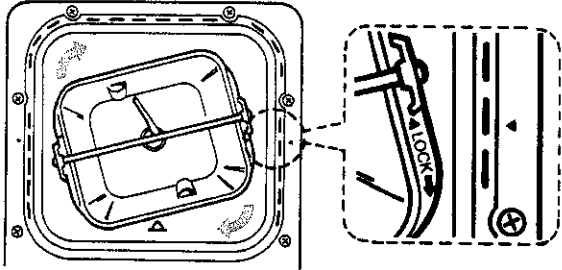
6. Modifying Recipes Supplied

Use the recipes supplied as a guide to the overall quantities of dry and liquid ingredients and take care that changes to the ingredients do not upset this ratio.

Parts Identification

Bread pan

Place the pan into the oven area and turn clockwise as far as it will turn. This sets the pan in position. Turn counterclockwise to remove.



Kneading blade

Handle

Kneader mounting shaft

Control panel

Lid

Set

Cord hook

Body

Cord

Plug

Control Panel-Display/Functions

Be sure you understand the function of each pad before using the *Bread Bakery*.

NOTE: The unit has a protective film overlay on the control panel to prevent scratching or marring during shipping.

You may peel this film off and discard it.

Select

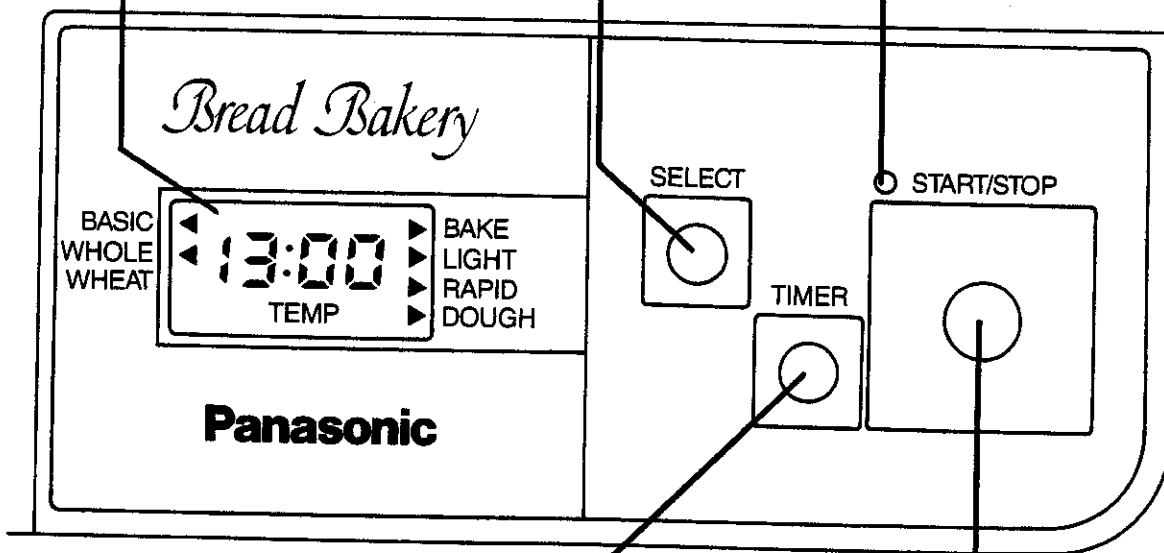
Press to select the operation mode desired.
(For BAKE mode of BASIC, it is not necessary to press this pad.)
Each time the pad is pressed, the display will change accordingly.

Display window

All modes and indications are shown here for reference.

Indicating light

The red light will be lit when in operation.
It will flash when the bread baking or the dough making is completed.
It will also flash in a different frequency when operated in abnormal conditions.



Timer

Press this pad to set the timer.
The time will advance 10 minutes each time this pad is pressed.
(The timer setting will change rapidly if constant pressure is applied to the pad.)

Start / Stop

Press this pad to start operation or begin the timer.

Press this pad to stop operation or cancel the timer setting.
(To stop operation, the pad must be pressed and held for 1 second.)

How to Use

Baking basic breads and whole wheat breads using the BAKE mode

Recipe examples

Basic: WHITE BREAD

2 t (6 g) Surebake yeast
300 g white flour
1 t (3 g) sugar
1 t (5 g) salt
1 T (5 g) milk powder
1 T (10 g) butter
200ml (200 g) water

100% WHOLEMEAL BREAD

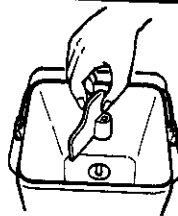
2 t (6 g) Surebake yeast
300 g wholemeal flour
1 T (17 g) treacle
1 T (5 g) milk powder
1 T (10 g) butter
1 t (5 g) salt
200ml (200 g) water

1

Remove the bread pan from the oven area.
Twist counter clockwise and pull up, using the handle.

2

Mount the kneading blade on the shaft.



Be sure that there are no crumbs around the shaft.

The kneading blade is designed to fit loosely on the shaft with some loose turning.

3

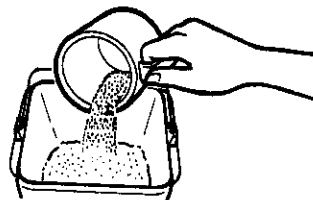
Place yeast inside the bread pan.



For best results, place the yeast first, so it is at the bottom of all other ingredients. (For additional information, see P.6.)

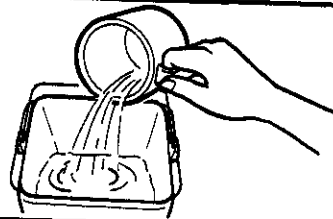
4

Place flour and all dry ingredients inside the bread pan.



5

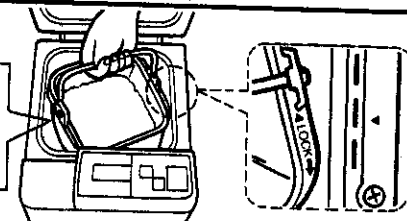
Pour water and other liquids, if any, into the bread pan.



6

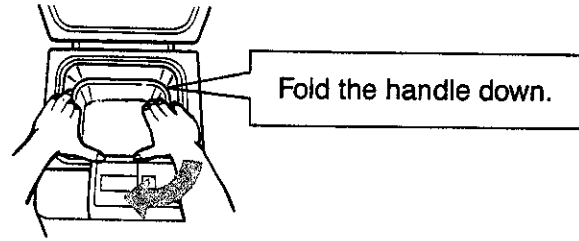
Place the bread pan inside the body.

Align the bread pan with the guide mark Δ on the top of the oven area.



— Wipe off any moisture or foreign matter from the outside of the bread pan before inserting it into the oven area.

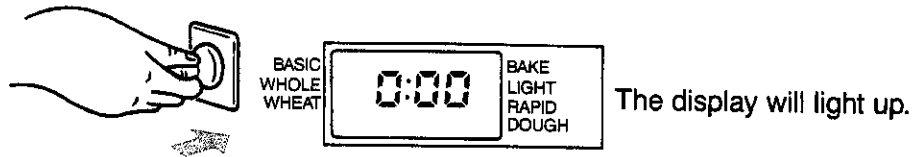
7 Twist the bread pan clockwise into its right position.



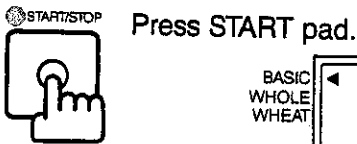
—Be sure the bread pan contacts the bottom of the oven area and twisted to settle into place. If the bread pan is not placed correctly, the dough will not be kneaded properly.

8 Close the lid.

9 Plug into a 230 volt outlet.



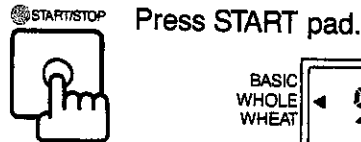
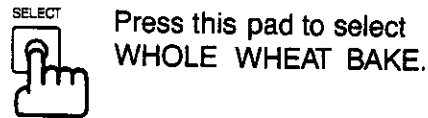
10 **Basic breads**



Rest begins.

* There will be no mixing action for approx. 30 minutes after the START pad is pressed. (Time will be longer in hot temperatures.)

Whole wheat breads



Rest begins.

* There will be no mixing action for approx. 45 minutes after the START pad is pressed. (Time will be longer in hot temperatures.)

- Operation begins in the rest condition to settle the temperature of the bread pan and ingredients.
- A clicking noise may be heard during operation. This is not a malfunction.
- If the indicating light blinks and the beeper sounds, see P.16.

11 After rest, the process will proceed to knead, then to rise and finally, bake. (For detailed information, see P.4.)



The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58...)

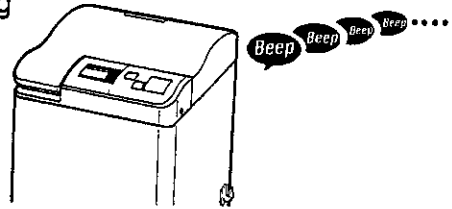
The above display is for BASIC-BAKE mode.

- Each process is not shown on the display.
- The time required for each of the steps from rest to bake will vary slightly according to factors such as voltage fluctuation and room temperature.
- During operation do not remove the pan, nor unplug the power cord.

The lid and body will be hot during baking. Do not touch them.

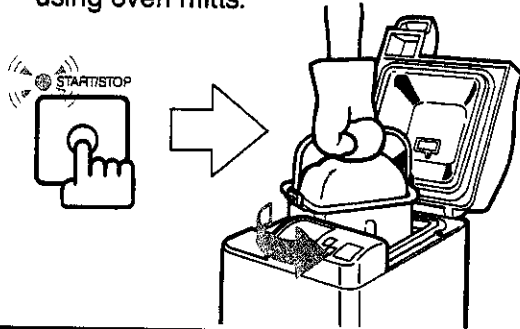
12

The beeper will sound eight times and the indicating light will flash when the bread is baked.



13

When the beeper stops, promptly press STOP pad, then open the lid and remove the bread pan using oven mitts.



The display will go out when the beeper stops, but the indicating light will flash until the STOP pad is pressed.

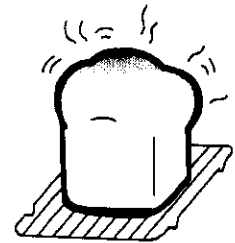
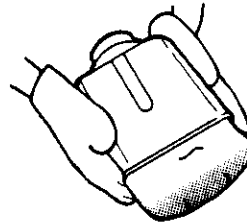
The STOP pad must be pressed before removing the bread pan.

The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.

14

Turn the pan upside down. Shake the pan several times to release the bread.

Place the bread on a wire rack to allow the steam to escape and allow it to cool.

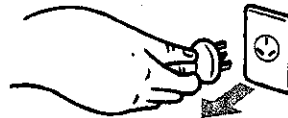


If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it.

A metal utensil may scratch the finish of the kneading blade. The bread and the kneading blade will be very hot.

15

Unplug after use.



—Ensure that the bread bakery and pan have cooled down before the next use (30 minutes—1 hour).

Baking basic breads and whole wheat breads using the BAKE (RAPID) mode

Follow the same steps as in pages 10—12 except step 10. For step 10, follow the instructions below.



Press this pad to select BASIC-BAKE (RAPID) or WHOLE WHEAT-BAKE (RAPID) mode.



Press START pad.

Rest begins.



The remaining time is displayed in hours and minutes.

The above display is for BASIC-BAKE (RAPID) mode.

* There will be no mixing action for approx. 15 minutes after the START pad is pressed. (Time will be longer in hot temperatures.)

—Operation begins in the rest condition to settle the temperature of the bread pan and ingredients.

Baking basic breads using the BAKE (LIGHT) mode

This mode is for BASIC only.

Follow the same steps as in pages 10—12 except step 10.
For step 10, follow the instructions below.



Press this pad to select BASIC-BAKE (LIGHT) mode.

START/STOP button icon showing a hand pressing the button.

Press START pad.



Rest begins.



The remaining time is displayed in hours and minutes.

* There will be no mixing action for approx. 30 minutes after the START pad is pressed.
(Time will be longer in hot temperatures.)

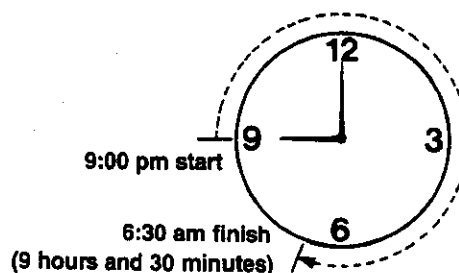
—Operation begins in the rest condition to settle the temperature of the bread pan and ingredients.

Baking basic breads and whole wheat breads using the timer

The timer cannot be used for the BAKE (RAPID) mode or the DOUGH mode.

Set the amount of time in which you want the bread to be completed.

Example: If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to 9:30 (9 hours and 30 minutes), the time required until the completion of the bread.



Follow the same steps as in pages 10—12 except step 10.
For step 10, follow the instructions below.



Press this pad to select the mode (not necessary for BASIC—BAKE mode).



Press this pad to set the amount of time in which you want the bread to be baked.
(Time may be set for any length of time between 4 hours to 13 hours for BASIC, between 5 hours to 13 hours for WHOLE WHEAT.
See page 9 for further explanation of the timer pads.)



Press START pad.

Rest begins.



The remaining time is displayed in hours and minutes.

The above display is for BASIC-BAKE mode.

—Operation begins in the rest condition to settle the temperature of the bread pan and ingredients.

Making dough using the DOUGH mode

Recipe examples

Basic: DINNER ROLLS

2 t (6 g)	Surebake yeast
300 g	white flour
1 t (5 g)	salt
1 t (3 g)	sugar
2 1/2 T (25 g)	butter
155ml (155 g)	water
2 T (10 g)	milk powder
1	beaten egg for brushing top of rolls

Whole Wheat: CRUSTY WHOLEMEAL ROLLS

2 t (6 g)	Surebake yeast
300 g	wholemeal flour
2 T	sesame seeds
2 T	kibbled wheat
1 T (10 g)	butter
1 T	gluten flour
1 T (5 g)	milk powder
1 T (17 g)	treacle
1 t (5 g)	salt
220ml (220 g)	water

See pages 10—11 for steps 1—9.

10

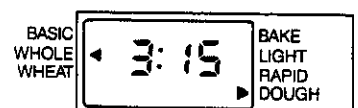


Press to select the BASIC DOUGH mode or the WHOLE WHEAT DOUGH mode.

The remaining time is displayed in hours and minutes.

BASIC mode

WHOLE WHEAT mode



Press START pad.

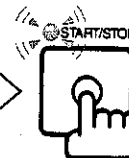
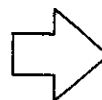
Rest begins.

* There will be no mixing action for 30—45 minutes after the START pad is pressed. (Time will be longer in hot temperatures.)

—Operation begins in the rest condition to settle the temperature of the bread pan and ingredients.

11

The beeper will sound eight times and the indicating light will flash when the dough is completed. Press STOP pad when the beeper stops. Remove the bread pan. Close the lid. Unplug after use.



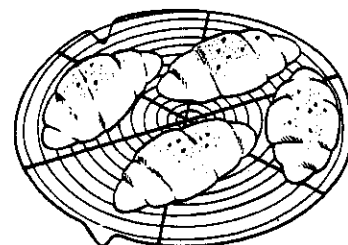
The display will go out when the beeper stops, but the indicating light will flash until the STOP pad is pressed.

12

Follow rest of the procedure according to each recipe directions on P.22—P.28 (Basic) and P.29 (Whole Wheat).

13

When baking is completed, remove from the oven, using your oven mitts and cool on a wire rack.



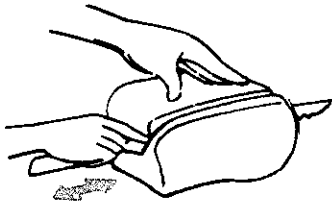
The timer cannot be used for this mode.

Slicing and Storing the Bread

Cool the bread on a wire rack before slicing or storing the bread.

Slicing homemade bread

Homemade bread can be cut with a bread knife.



Place the loaf on its side and cut with a sawing motion.

Storing homemade bread

After cooling the bread completely at room temperature, wrap it in a foil or a plastic bag to preserve freshness.

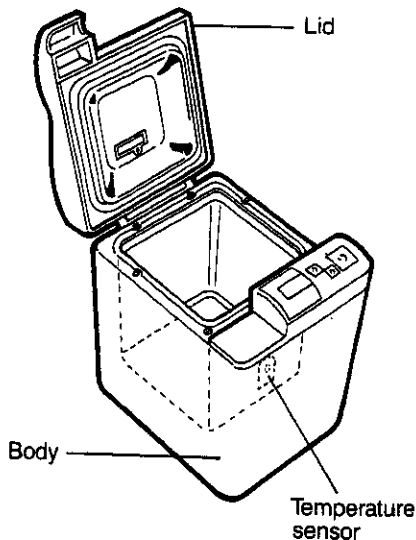
To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible.

For longer storage, wrap well and store in the freezer.

It is better to slice the loaf before freezing.

How to Clean

Before cleaning the unit, unplug and allow the unit to cool.



Body and Lid

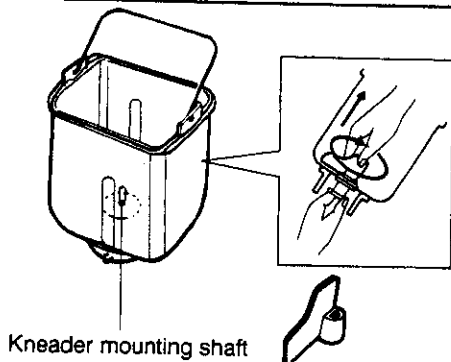
Body and lid should be wiped clean with a damp cloth. Use only mild liquid detergent.

Do not use cleansers, steel wool pads, or other abrasive materials.

Do not use benzine, thinner, alcohol, etc.

Temperature sensor

Wipe gently and avoid bending the temperature sensor.



Bread Pan and Kneading Blade

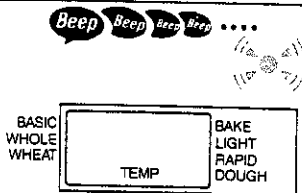
Remove them from the body of the bakery and wipe with a soft cloth after each use.

The inside of the pan and kneading blade are coated with a non-stick finish. Avoid using harsh cleansers or sharp objects when cleaning.


Do not immerse in water.

Display Indications for Abnormal Conditions

When the Start pad is pressed:

Display	Reason	How to reset
 <p>Indicating light flashes. Beeper sounds.</p>	<p>The oven area is hot (above 40°C). This may occur during repetitive use. You must allow the unit to cool down before reusing.</p>	<p>When the unit has cooled to below 40°C, "TEMP" will disappear from the display window and the red indicating light will go out. To use again, press SELECT and START pad.</p>

During a power failure:

Display	Reason	How to reset
 <p>This display appears and operation stops.</p>	<p>There has been an interruption in the power supply (power failure, unplugging of the power cord, or a malfunctioning of household fuse or breaker).</p>	<p>If the outage lasts longer than 10 seconds, the operation of the unit stops. Remove the dough and start again using all new ingredients.</p> <p>If the interruption in the power supply is momentary, the operation will not be affected.</p>

About the motor protection device

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor. After approximately 30 minutes, the motor will automatically start running again. It is recommended to restart with fresh ingredients.

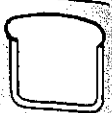
Remedy 1

If the kneading blade is restricted by hard dough, take out the dough. The unit will restart 30 minutes later.

Remedy 2

Check to see if the kneader mounting shaft of the bread pan can rotate. If it can rotate, restart the bread maker after 30 minutes. If it cannot rotate, service will be required.

Before Calling for Service

		BAKING RESULTS:				Neither the indicating light nor the display light up.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too much.	
		Please check the following:								
OPERATIONAL ERRORS	Unplugged.			<input type="radio"/>						
	Ingredient spilled on heater element.				<input type="radio"/>					
	Power failure (display 0:00).									
	START/STOP pad was pressed after starting.									
	Top lid was open during operation.									
	Mode selection was wrong (DOUGH mode was chosen).									
	Bread left in bread pan too long after baking.						<input type="radio"/>			
	Bread sliced just after baking (Steam was not allowed to escape).									
	Water added after kneading flour.									
	Kneading blade not installed properly in pan.									
	INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough						
Too much								<input type="radio"/>		
Yeast			Not enough							
			Too much						<input type="radio"/>	
			No yeast							
Water			Not enough							
		Too much						<input type="radio"/>		
No sweetening agents										
Ingredients used other than prescribed.								<input type="radio"/>		
Flour		Old flour used.							<input type="radio"/>	
		Wrong type of flour used.							<input type="radio"/>	
Yeast		Yeast not placed in pan first, or liquid(s) touched yeast before kneading.							<input type="radio"/>	
		Old yeast used.								
	Wrong type of yeast used.									
Temperature of water was either too hot or too cold. (Not within optimum temperature range of 20°C ± 5°C.)										

Recipes

The timer may be used for recipes marked with (T).

BAKE (RAPID) mode may be used for recipes marked with (R).

The timer and the BAKE (RAPID) mode may not be used at the same time.

BRAN BREAD (T) (R)

1½ t Surebake yeast
300 g white flour
1 T brown sugar
1 T butter
1 T milk powder
1 t salt
3 T baking bran
230 ml water

HERB BREAD (T) (R)

2 t Surebake yeast
300 g white flour
1 t sugar
1 T butter
1 T milk powder
1 t salt
1 t mixed herbs
1 t parsley
1 t caraways
230 ml water

WHITE BREAD (T) (R)

2 t Surebake yeast
300 g white flour
1 t sugar
1 T butter
1 T milk powder
1 t salt
200 ml water

RYE BREAD (T)

2 t Surebake yeast
250 g white flour
50 g rye flour
1 t sugar
1 T butter
1 T milk powder
1 t salt
230 ml water

CORN MEAL BREAD (T) (R)

1½ t Surebake yeast
300 g white flour
¼ c cornmeal
1 T milk powder
1 t salt
1 T olive oil
1 T treacle
230 ml water

YOGHURT BREAD (R)

2 t Surebake yeast
300 g white flour
1 t sugar
1 T butter
1 T milk powder
1 t salt
2 T sesame seeds
½ c yoghurt
100 ml water

WALNUT BREAD (T) (R)

2 t Surebake yeast
 300 g white flour
 1 t sugar
 1 T butter
 1 T milk powder
 1 t salt
 30 g walnuts-chopped
 230 ml water

RAISIN BREAD

2 t Surebake yeast
 300 g white flour
 1 t sugar
 1 T butter
 1 T milk powder
 1 t salt
 2 t cinnamon
 $\frac{3}{4}$ c raisins (small)
 200 ml water

This bread should be baked in BAKE (LIGHT) mode.

CARROT AND SPICE BREAD (R)

2 t Surebake yeast
 300 g white flour
 1 T butter
 1 T milk powder
 1 t salt
 2 t allspice
 1 T honey
 $\frac{1}{4}$ c grated carrot
 175 ml water

RYE ONION AND CARAWAY SEED BREAD

2 t Surebake yeast
 300 g white flour
 $\frac{1}{4}$ c rye flour
 1 t sugar
 1 T butter
 1 T milk powder
 1 t salt
 $1\frac{1}{2}$ t caraway seeds
 $\frac{1}{4}$ c finely chopped onion
 175 ml water

ORANGE AND RAISIN BREAD (R)

2 t Surebake yeast
 300 g white flour
 2 t sugar
 1 T butter
 1 T milk powder
 1 t salt
 3 T walnuts, chopped
 $\frac{1}{3}$ c raisins
 1 T grated orange peel
 200 ml orange juice

SPICY CHEESE BREAD (R)

2 t Surebake yeast
 300 g white flour
 2 t sugar
 1 T butter
 1 T milk powder
 1 t salt
 1 t dry mustard
 $\frac{1}{4}$ t black pepper
 1 T worcestershire sauce
 $\frac{1}{2}$ c finely grated cheese
 200 ml water

Whole Wheat Bake mode

100% WHOLEMEAL BREAD (T) (R)

2 t Surebake yeast
300 g wholemeal flour
1 t butter
1 T milk powder
1 t salt
1 T treacle
200 ml water

50% WHOLEMEAL BREAD (T) (R)

2 t Surebake yeast
150 g wholemeal flour
150 g white flour
1 T butter
1 T milk powder
1 t salt
1 T treacle
230 ml water

WHOLE WHEAT DATE AND NUT BREAD (T) (R)

2 t Surebake yeast
300 g wholemeal flour
1 T butter
1 T milk powder
1 t salt
 $\frac{1}{4}$ c pecans or walnuts, chopped
 $\frac{1}{3}$ c dates, chopped
230 ml water

WHOLE WHEAT YOGHURT BREAD (R)

2 t Surebake yeast
300 g wholemeal flour
1 t sugar
1 T butter
1 T milk powder
1 t salt
2 T sesame seeds
 $\frac{1}{2}$ c yoghurt
165 ml water

WHOLE WHEAT PEANUT AND SESAME BREAD (T) (R)

2 t Surebake yeast
150 g white flour
150 g wholemeal flour
1 T brown sugar
 $\frac{1}{4}$ c peanut butter
1 T milk powder
1 t salt
2 T sesame seeds
150 ml water

RYE AND LINSEED BREAD (T) (R)

2 t Surebake yeast
100 g white flour
150 g wholemeal flour
50 g whole rye flakes
50 g whole linseeds
1 T gluten
1 T butter
1 T milk powder
1 t salt
1 T treacle
220 ml water

HONEY AND GRAIN BREAD (T)

2 t Surebake yeast
180 g wholemeal flour
 $\frac{1}{4}$ c kibbled wheat
 $\frac{1}{4}$ c cornmeal
 $\frac{1}{4}$ c sunflower seeds
 $\frac{1}{4}$ c oat bran
1 T gluten
1 T butter
1 t salt
2 t malt vinegar
1 T honey
180 ml water

KIBBLED WHEAT AND PUMPKIN KERNEL BREAD (T)

$1\frac{1}{2}$ t Surebake yeast
250 g white flour
50 g wholemeal flour
 $\frac{1}{4}$ c kibbled wheat
 $\frac{1}{4}$ c pumpkin kernels
1 T butter
1 t salt
1 T honey
230 ml water

MIXED GRAIN BREAD (T)

2 t Surebake yeast
150 g white flour
150 g wholemeal flour
2 T kibbled wheat
1 T bran flakes
1 T wheatgerm flakes
1 t sugar
1 T butter
1 T milk powder
1 t salt
230 ml water

DINNER ROLLS

2 t	Surebake yeast
300 g	white flour
1 t	sugar
2 ¹ / ₂ T	butter
2 T	milk powder
1 t	salt
155 ml	water
1	beaten egg for brushing top of rolls

• Make dough according to instructions on page 14.

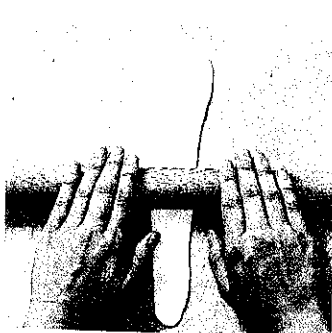
• Divide the dough into 12 equal portions. Roll each portion into a ball. Cover with plastic wrap and leave to rest for 20 minutes.



• Roll one end of the ball on a lightly floured surface to make a cone.



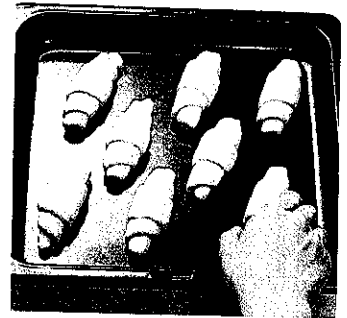
• Roll each cone into a wedge shape, approximately 1/2 cm thick, using rolling pin.



• Starting with the wider end, roll up the wedge loosely towards the narrower end.



• Place seam side down on a greased oven tray.



• Prove at 30—35°C for 30—50 minutes or until doubled in size. If an oven for proving is not available, cover with plastic wrap and leave to rise in a warm place of approximately this temperature.



• Brush rolls with beaten egg, sprinkle with poppy seeds or sesame seeds if desired.



• Bake in a preheated 175°C oven for 10—15 minutes or until golden brown.



Basic Dough mode

VIENNA LOAF

- Use dinner rolls dough recipe on page 22.

- Pat or roll the dough into an oval, 2—3cm thick.



- Fold in half lengthwise, pinch edges together.

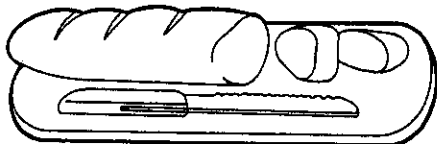


- Place the seam facing upwards.

- Pat the dough out from the seam which should be the centre of the dough.



- Repeat 3—4 times, elongating the dough each time.
- Place seam down on a lightly greased oven tray and leave to rise until doubled in size.
- Slash the dough diagonally with a sharp knife if desired.
- Brush with beaten egg and sprinkle with sesame or poppy seeds. To make a savoury loaf, sprinkle with grated cheese and diced onion.
- Bake in a preheated 200°C oven for 15—20 minutes.



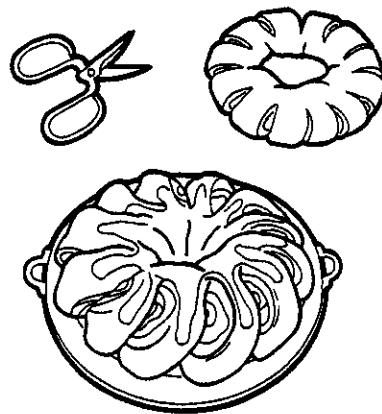
DOUGHNUTS

- Use dinner rolls dough recipe on page 22.
- Divide the dough into 12 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.
- Deep fry the doughnuts until golden brown.
- Roll in a mixture of sugar and cinnamon or cool and use other toppings as desired.

SWEDISH TEA RING

2 t	Surebake yeast
300 g	white flour
3 T	sugar
2½ T	butter
2 T	milk powder
1 t	salt
155 ml	water

- Make dough according to instructions on page 14.
- Roll or pat the dough into a rectangle 40 cm x 30 cm.
 - 2 t melted butter
 - 2 t cinnamon
 - ½ c brown sugar
 - 1 egg beaten, for glaze
- Brush over surface of the dough with melted butter.
- Mix cinnamon and brown sugar and sprinkle over butter.
- Roll up like a swiss roll starting from the long side.
- Press edges firmly underneath.
- Join ends to make a circle, pinch edges together and place on a greased oven tray.
- Cut nearly through to the centre of the ring at 2.5cm intervals, turning each section so that it faces cut side up.



Basic Dough mode

- Cover with plastic wrap and leave to rise in a warm place (30—35°C) for 30 minutes.
- Brush with beaten egg.
- Bake in a preheated 180°C oven for 15—25 minutes or until golden brown.
- Other fillings such as dried fruit, jam, mincemeat, nuts etc can be used.
- This tea ring can be iced with a vanilla icing if desired.

FRUIT BRAID

Use plain white dough as in dinner rolls on page 22 or sweet white dough as in swedish tea ring on page 23.

- After dough is completed, roll out into a rectangle 40cm x 30cm.
- Lift this rectangle onto a greased tray. Lightly mark the rectangle in thirds.

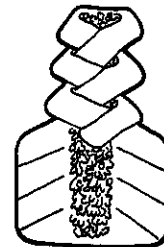
Filling

1 cup of fruit mincemeat.

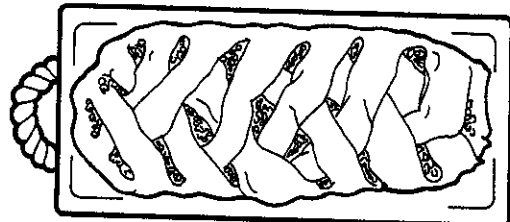
Glaze

1 beaten egg

- Spread the filling down the centre third of the rectangle of dough.
- Cut the outer third into 2.5cm diagonal strips.
- Starting at the top end, cross left and right strips over the filling overlapping at the centre.



- Continue until all the filling is covered and all the strips are in place.



- Cover with plastic wrap and leave to rise in a warm place (30—35°C) for 30 minutes.
- Brush with beaten egg.
- Bake in a preheated 180°C oven for 15—25 minutes or until golden brown.

Basic Dough mode

HOT CROSS BUNS

2 t	Surebake yeast
300 g	white flour
2 T	brown sugar
4 T	butter
1 T	milk powder
$\frac{1}{4}$ t	salt
$1\frac{1}{2}$ t	all spice or mixed spice
$\frac{1}{2}$ c	sultanas
1	egg
1 T	grated orange rind
130 ml	water (warm)

- Make dough according to instructions on page 14.
- Place dough in a greased bowl. Cover with a plastic wrap and leave to rise for 20–30 minutes.
- Shape into 8 or 10 buns depending on the size required.
- Cover and leave to rise in a warm place (30–35°C) for 30–50 minutes or until doubled in size.
- Put on crosses.
- Bake in a preheated 200°C oven for 10–15 minutes or until golden brown. Brush over the glaze.

Crosses

$\frac{1}{2}$ c	flour
2 T	oil
	water to mix

Glaze

3 T	milk
3 T	castor sugar

Crosses

Mix flour and oil then add water to make a stiff paste. Pipe into the shape of crosses—if a piping bag is not available, use a small plastic bag with a corner cut off.

Glaze

Boil together until syrupy—brush over cooked buns when they are removed from the oven.

FOCACCIA— ITALIAN SAVOURY FLAT BREAD

$1\frac{1}{2}$ t	Surebake yeast
300 g	white flour
1 t	sugar
1 T	butter
1 T	milk powder
1 t	salt
200 ml	water

- Make dough according to instructions on page 14.
- Roll or pat the dough into a rectangle 22 x 16cm.
- Dimple the top every 6cm by pressing your finger well into the dough.
- Cover and leave to rise in a warm place (30–35°C) for 30–50 minutes.

Combine:

2 T	olive oil
$\frac{1}{2}$ t	salt—coarse sea salt, if available
1 t	dried basil
1 t	dried rosemary
1 t	dried thyme

- Brush the surface of the dough with the herbed oil.
- Bake in a preheated 200°C oven for 15–20 minutes or until golden brown.

Variations

- Add finely chopped bacon and onion to the herbs and olive oil and spread over bread, do not add salt.
or
- Add bacon and onion to the dough ingredients—make dough and then top with the herb mixture.

FOCCACIA WITH BALSAMIC VINEGAR AND OLIVE FILLING

- Use Foccacia dough recipe on page 25.
- Roll or pat the dough into a rectangle 25 x 40 cm.
- Spread onion and olive mixture on one half, fold other half over—sealing edges with water.
- Cover and leave to rise in a warm place (30—35°) for 30—50 minutes.
- Brush surface with olive oil.
- Bake in a preheated 200°C oven for 20—25 minutes or until golden brown.

Onion Puree

- 3 onions, chopped
- 75 ml Balsamic vinegar
- 1 t mustard seeds
- 1 T brown sugar
- pepper
- salt

- Simmer all ingredients for one hour, cool.

Olive Mixture

- 3 cloves garlic, crushed
- 3 T olive oil
- 1 T rosemary, finely chopped
- 200 g olives, chopped

- Heat oil in saucepan, fry garlic add to onion puree along with all other ingredients.

FOCCACIA WITH TOMATO HERB AND MOZZARELLA CHEESE

- Use Foccacia dough recipe on page 25.
- Roll or pat the dough into a rectangle 25 x 40 cm.
- Spread Tomato mixture on one half. Sprinkle with Mozzarella cheese and fold other half over—sealing edges with water.
- Cover and leave to rise in a warm place (30—35°C) for 30—50 minutes.
- Brush surface with olive oil.
- Bake in a preheated 200°C oven for 20—25 minutes or until golden brown.

Tomato Herb and Mozzarella Filling

- 1 T olive oil
- 2 onions, chopped
- 3 large tomatoes, chopped
- 2 garlic cloves, crushed
- 2 T fresh basil, chopped or 1 t dried basil
- 2 T tomato paste
- $\frac{1}{4}$ t salt
- black pepper, freshly ground
- $\frac{2}{3}$ c grated Mozzarella cheese

- Heat olive oil in a medium sized pan, add all ingredients except the cheese, cook stirring occasionally until the tomato mixture reduces. Cool to room temperature.
- Optional extras: olives, bacon, mushrooms, chunks of salami.

Basic Dough mode

LIGHT WHOLEMEAL ROLLS

1½ t	Surebake yeast
250 g	white flour
50 g	wholemeal flour
1 t	sugar
1 T	butter
1 T	milk powder
1 t	salt
200 ml	water
1	beaten egg for brushing top of rolls poppy or sesame seeds to sprinkle on top.

- Make dough according to instructions on page 14.
- Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.
- Divide the dough into 9—12 equal portions—shape into rolls (you may need to use floured hands) 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 poppy or sesame seeds.
- Bake in a preheated 200°C oven for 15—20 minutes or until golden brown.

PIZZA BASE

1½ T	Surebake yeast
300 g	white flour
½ t	sugar
½ t	salt
1½ T	olive oil
125 ml	water

Pizza ingredients, cheese, ham, onion, mushrooms etc.

- Make dough according to instructions on page 14.
- Cover and let the dough rest in the refrigerator in a greased bowl.
- Shape dough into a circle—for a single pizza or divide up and make individual sized pizzas.
- Leave to rest at room temperature for 10 minutes.
- Top the pizza base with your choice of toppings.
- Bake in a preheated 220°C oven for 15—20 minutes or until golden brown.

BRIOCHE

1 T	Surebake yeast
280 g	white flour
2	eggs (size 7)
2 t	sugar
80 g	butter
$\frac{1}{2}$ t	salt
35 ml	milk (fresh)
1	beaten egg for brushing top of brioche

- Make dough according to instructions on page 14.
- Cover and let the dough rest in the refrigerator in a greased bowl for 20—30 minutes.
- Use a lightly floured work surface and hands to shape brioche.
- Divide into 12 equal portions, make into balls, divide each ball into one large and one small ball.
- Place each large ball in a greased brioche or muffin cup. With floured fingers, dimple the top of each large ball. Place the small ball in each indentation.
- Cover and leave to rise in a warm place (30—35°C) for 30—40 minutes or until doubled in size.
- Brush brioche with beaten egg. Bake in a preheated 200°C oven for 10—15 minutes or until light golden brown.

PITA BREAD

$1\frac{1}{2}$ t	Surebake yeast
225 g	white flour
$\frac{1}{2}$ t	sugar
$\frac{1}{4}$ t	salt
150 ml	water

- Make dough according to instructions on page 14.
- Use a lightly floured work surface and hands to shape pita breads.
- Divide the dough into 6 equal portions, make into flat oval shapes, approximately 0.5 cm thick.
- Cover and leave to rise for 30—50 minutes.
- Lightly grease heavy pan, fry each pita until it puffs—turn, cook until golden brown.
- Split and fill with your choice of hot or cold fillings.

Pita Crisps

An alternative to potato or corn chips.

- Split pita breads, cut into triangles 6cm x 4cm.
- Brush with oil and bake in a preheated 120°C oven for 20—30 minutes until crisp.
- Glaze with salsa or guacamole.

Garlic Pita Triangles

- Spread the inside of whole split pita breads with garlic or herb butter.
- Heat in a preheated 180°C oven until butter melts.
- Cut in quarters and serve as an accompaniment to soups or pasta dishes.

Whole Wheat Dough mode

CRUSTY WHOLEMEAL ROLLS

2 t	Surebake yeast
300 g	wholemeal flour
1 T	gluten flour
2 T	sesame seeds
2 T	kibbled wheat
1 T	butter
1 T	milk powder
1 t	salt
1 T	treacle
220 ml	water

- Make dough according to instructions on page 14.
- Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.
- Divide the dough into 9—12 equal portions—shape into rolls (you may need to use floured hands) 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 poppy or sesame seeds.
- Bake in a preheated 200°C oven for 15—20 minutes or until golden brown.

WHOLEMEAL AND CORNMEAL ROLLS

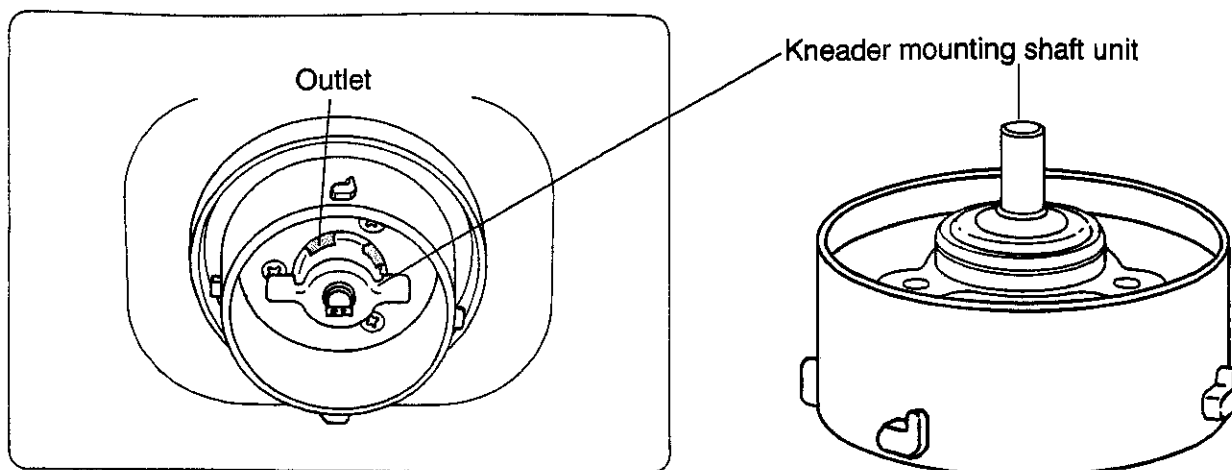
2 t	Surebake yeast
150 g	wholemeal flour
150 g	white flour
50 g	cornmeal
1 T	butter
1 T	milk powder
1 t	salt
1 T	treacle
220 ml	water

- Make dough according to instructions on page 14.
- Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.
- Divide the dough into 9—12 equal portions—shape into rolls (you may need to use floured hands) 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 poppy or sesame seeds.
- Bake in a preheated 200°C oven for 15—20 minutes or until golden brown.

Leakage of Bread Ingredients from Bread Pan

- With extended use, a small quantity of ingredients may leak out from the outlet of the bread pan. The bread pan is designed so that the ingredients in the kneader mounting shaft unit may be discharged to prevent rotation stoppage.
- When the ingredients block the outlet and the kneader mounting shaft is no longer able to rotate, it is necessary to exchange the kneader mounting shaft unit for a new one.

Consult with your authorized Panasonic Service Center for exchange of the part.



Specifications

Power supply	230 V AC 50 Hz
Power consumption	380 W
Capacity	2 cups (300 g) flour
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H x W x D)	31.1 x 23.2 x 29.5 cm
Weight	approx. 5.6 kg