

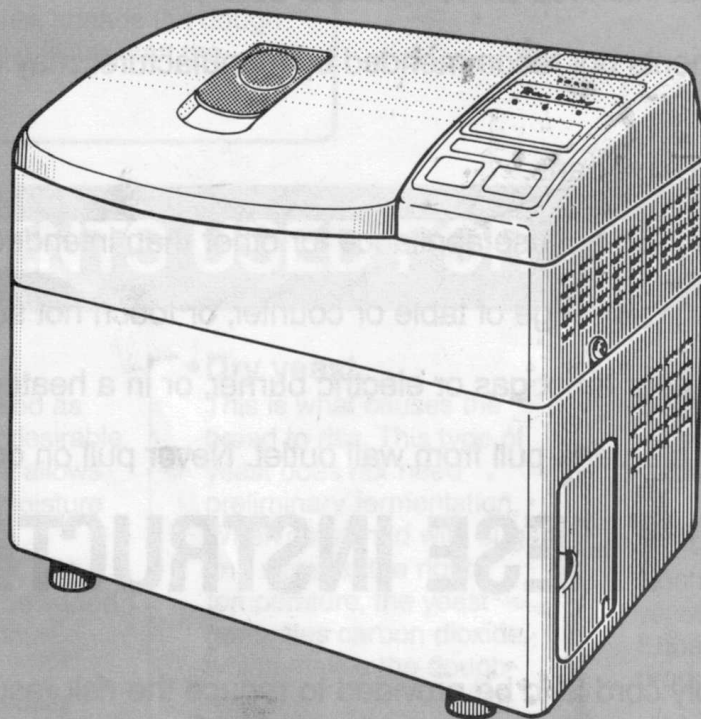


Operating Instructions

Household Automatic Bread Maker

SD-BT51P

Bread Bakery™



Panasonic®

Before operating this unit, please read these instructions completely.

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 in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading blade. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use mittens 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 center if unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use.
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 counter, 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.

SAVE THESE INSTRUCTIONS

Note:

- A. A short power-supply cord is to be 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. 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 countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

BASIC FEATURES

BAKE mode

- The machine mixes ingredients, kneads the dough and automatically bakes it in **four hours!**
- A 13-hour digital timer allows you to get everything ready the night before, and wake to the aroma of freshly-baked bread.
- The beeper sounds eight times when the baking is completed.

Choice of baking modes

BAKE

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

BAKE (LIGHT)

The unit mixes ingredients, kneads the dough and automatically bakes it, but color of the crust will be a little lighter than the BAKE mode. (Types of ingredients in the recipes will determine the final color of the crust.)

BAKE (RAPID)

The unit mixes ingredients, kneads the dough and automatically bakes it faster than the standard BAKE mode.

DOUGH mode

- The machine prepares dough automatically in one hour and 55 minutes!
- Prepare the dough in the appropriate shape to make rolls, danish, croissants, etc. — then bake in a conventional oven.

INGREDIENTS USED FOR BREAD

• Flour

Bread flour or flour marked as good for bread is highly desirable, as its high gluten content allows the absorption of more moisture than other types of flour. (For some types of bread, all-purpose flour may also be added.) Using only all-purpose flour for loaf bread is not recommended as this usually means that bread will not rise as high.



• Dry yeast

This is what causes the bread to rise. This type of yeast does not need preliminary fermentation. When combined with sugar and water at the right temperature, the yeast generates carbon dioxide, which makes the dough rise.

• Sugar

Sugar adds sweetness and aroma, makes the crust brown and the bread soft.

• Dry milk

Enhances the flavor and increases the nutritional value of the bread.

• Salt

Controls the action of the yeast. Enhances the flavor, and produces a firm dough.

• Butter

Enhances the flavor and makes the bread softer.

• Water

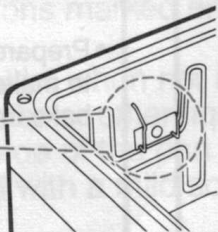
When the flour is mixed with water, gluten is formed and air is trapped, thus allowing the bread to rise.

PARTS IDENTIFICATION

Bread pan

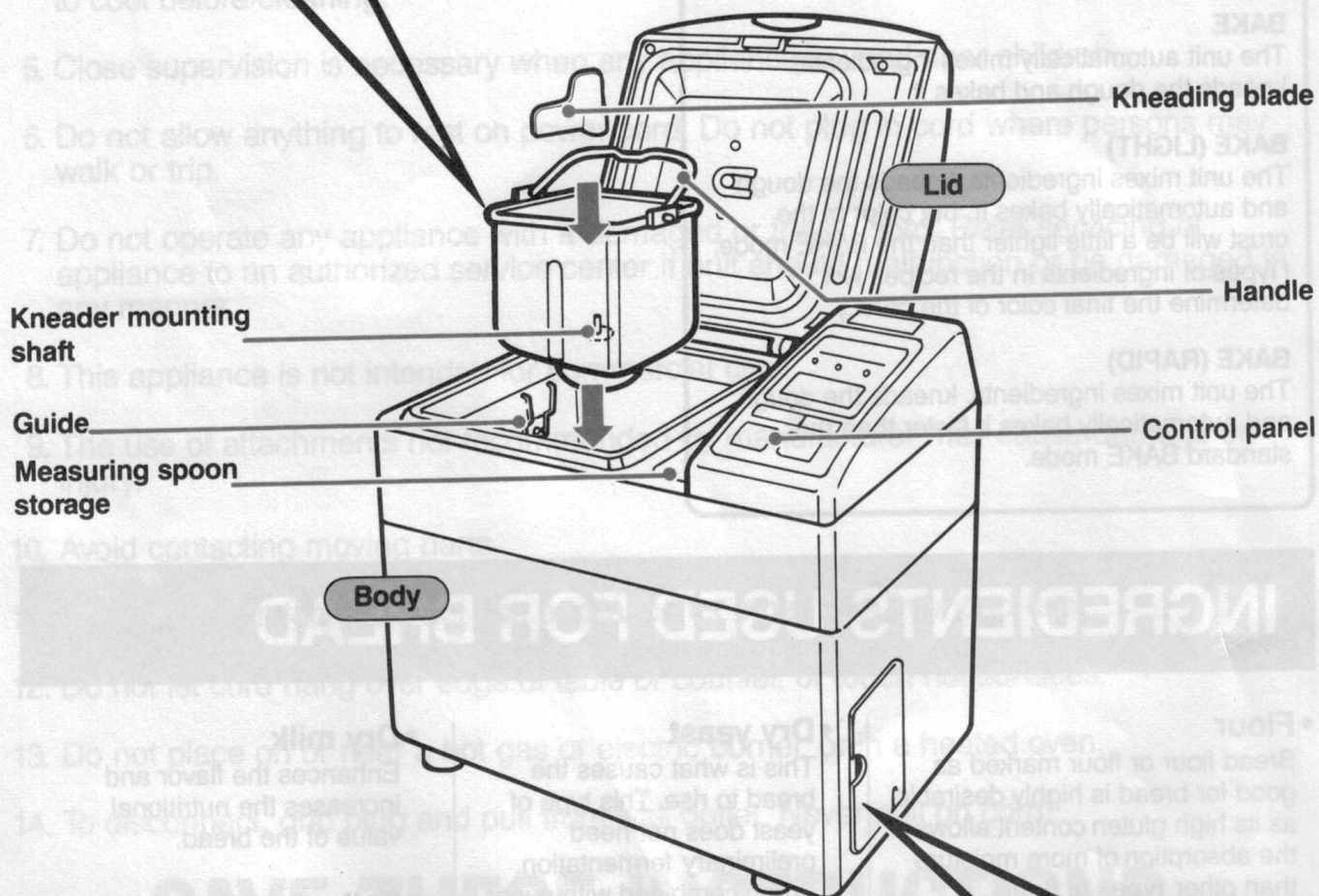
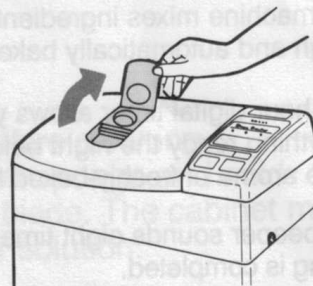
Insert the pan all the way in, aligning it with the guides on the left and right of the oven area.

Be sure the pan contacts the bottom of the body and clicks into place.



Yeast dispenser

Located on the top of the lid.



Accessories

Measuring spoon

Use to measure sugar, salt, etc.

Tablespoon (approx. 15 ml)

Teaspoon (approx. 5 ml)

Measuring cup

Use to measure liquids.
(1 cup/8 fl.oz./200 ml)



Cord storage compartment



THE CONTROL PANEL-DISPLAY/FUNCTIONS

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



Select

Press to select BAKE (LIGHT), DOUGH or BAKE (RAPID) mode.

(For BAKE mode, it is not necessary to press this pad.)

Each time the pad is pressed, the display will change accordingly.

Timer

Press these pads to set the timer.

► The timer will advance 10 minutes each time this pad is pressed.

◄ The timer will move back 10 minutes each time this pad is pressed.

(The timer setting will change rapidly if constant pressure is applied to the pads.)

Start

Press this pad to start operation or begin the timer.

Stop/Reset

Press this pad to stop operation or cancel the timer setting.

(To stop operation after the Start pad has been pressed, this pad must be pressed and held for 1 second.)

HOW TO USE

Baking basic bread using the BAKE mode

Ingredients

Bread flour	2 cups (10.6 oz./300 g)	Butter	1 tablespoon (0.4 oz./11 g)
Sugar	2 tablespoons (0.6 oz./17 g)	Water	$\frac{7}{8}$ cup (7 fl. oz./200 ml)
Dry milk	1 tablespoon (0.2 oz./6 g)	Dry yeast	1— $1\frac{1}{2}$ teaspoons (0.2 oz./3.0—4.5 g)
Salt	1 teaspoon (0.2 oz./5 g)		

- During the summer or when the room temperature is high (above 80°F), use cold water of approximately 45°F. (Refrigerate if necessary.)
- According to the type of yeast, adjust the quantity. Generally, for the quick rising type, use 1 teaspoon; for the active dry type, use $1\frac{1}{2}$ teaspoons.

NOTE: Experimentation regarding yeast amounts may be necessary due to different brands of yeast and altitude variations.

1

Remove the bread pan from the oven area. (Pull straight up using handle.)

2

Mount kneading blade on the shaft.

- Be sure there are no crumbs around the shaft.



3

Place all the ingredients **except the yeast** inside the bread pan.

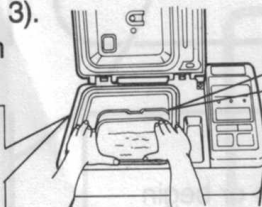
During the summer or when the room temperature is high, place the ingredients inside the pan and keep in the refrigerator to cool the ingredients for better results.

4

Place the bread pan inside the body (oven area).

- Refer to "PARTS IDENTIFICATION" (page 3). Be sure the bread pan contacts the bottom of the oven area and clicks into place.

Align the bread pan with guides on the left and right of the oven area.



Fold the handle down.

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

If the bread pan is not inserted correctly, operation will not begin when the Start pad is pressed.

5

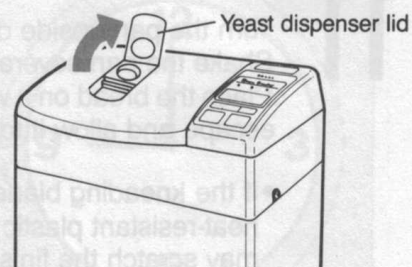
Close the top lid completely.

- During operation, keep the top lid closed. You may, however, briefly open the lid during the initial mixing of ingredients to observe the condition of the dough for proper consistency. This will not interrupt or cancel program setting.

6

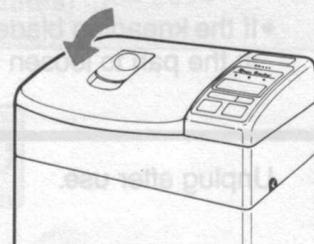
Fill the yeast dispenser with the correct amount of dry yeast.

- After the Start pad is pressed, the yeast will automatically drop into the bread pan at the proper time.
- If any moisture remains on dispenser, the yeast may not drop completely.
- If you are observing the condition of the dough during the initial mixing, place the yeast in the yeast dispenser after you have finished observation. Do not forget to add yeast to the yeast dispenser.



7

Close the yeast dispenser.



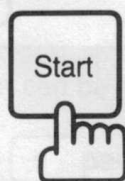
8

Insert power cord plug into 120 volt outlet.



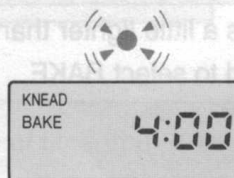
9

Start.

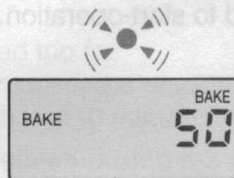


Press Start pad.
Preliminary kneading begins.

↓ Rest
↓ Knead
↓ Rise
↓ Bake



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



Baking will begin when the time remaining is approx. 50 minutes.

- If a display lamp blinks and the beeper sounds, refer to "DISPLAY INDICATIONS" (page 10).

A clicking noise may be heard during operation, but this is not a malfunction.

The time required for each of the steps from kneading to baking will vary slightly according to the voltage, room temperature, and season.

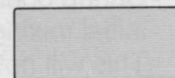
During operation do not remove the pan, nor unplug the power cord.

The beeper sounds eight times when baking is finished.

10

When the beeper stops, promptly open the lid and remove the bread pan using mitts.

- Do not place the hot pan on any plastic surfaces.
- Handle the pan carefully.



The display will go out when the bread pan is removed.

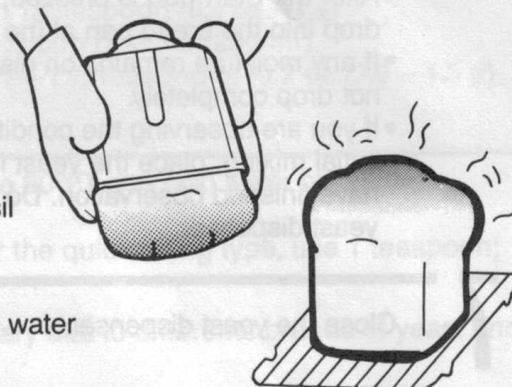
11

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.

Caution: The kneading blade will be very hot.

- If the kneading blade sticks to the pan, place lukewarm water in the pan to loosen remaining bread crumbs.



12

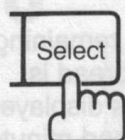
Unplug after use.



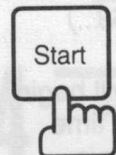
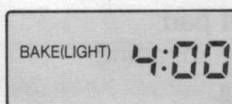
As a variation of the BAKE mode of Basic Bread, BAKE (LIGHT) and BAKE (RAPID) modes may be used. Follow the same steps as in 1 — 12 on page 5 — 7, except step 9. For step 9 follow the instructions below.

For light-colored baking—BAKE (LIGHT) mode

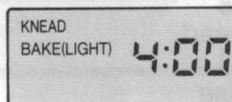
In this setting, the bread is a little lighter than the (standard) Bake mode.



Press this pad to select BAKE (LIGHT) mode.

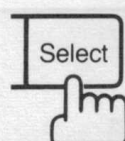


Press this pad to start operation.

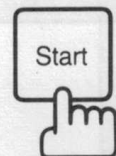
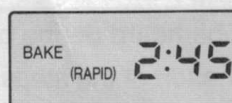


For quick baking—BAKE (RAPID) mode

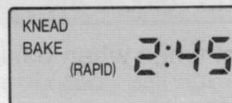
This setting is for quick baking. Baking time is shortened to 2 hours and 45 minutes.



Press this pad to select BAKE (RAPID) mode.



Press this pad to start operation.



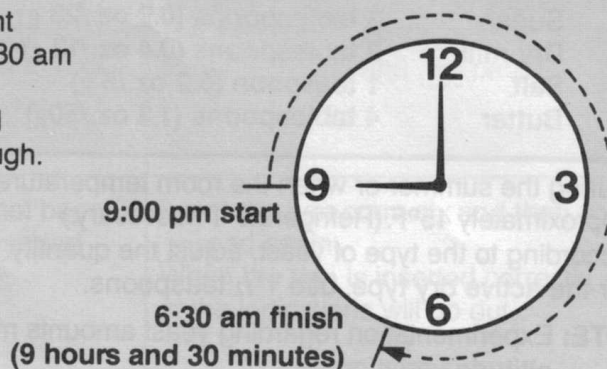
NOTE: The bread height may be slightly lower.

TO USE TIMER

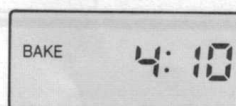
The timer cannot be used for the BAKE (RAPID) and DOUGH modes.

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

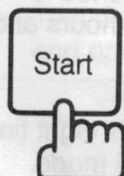
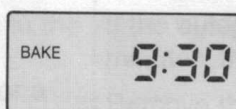
Example: If the present time is 9:00 pm, and you want the bread or the dough to be finished at 6:30 am tomorrow morning, set the timer to 9:30 (9 hours and 30 minutes), the time required until the completion of the bread or the dough.



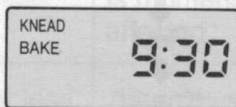
When pressed once, the time will advance 10 minutes.



When constant pressure is applied to the pad, the time will advance quickly.



Press this pad to start operation.



The time remaining before bread is finished is displayed in hours and minutes.

The timer can be set in 10-minute increments for any length of time from 4 hours 10 minutes to 13 hours.

Use the  pad:

- To move back the time when the setting has been advanced too far.
- To quickly set a long timer setting. When this pad is first pressed, the display will read **13:00**. When the pad is continuously pressed, the time will move back in 10-minute increments. **12:50** **12:40**...

Note: When the timer is used, the gluten formation is accelerated during the prolonged resting period. This sometimes produces high bread with its top white and underbaked. For better results, reduce evenly about 20% of amount from all ingredients. Even when using the timer, kneading will begin as soon as the Start pad is pressed. This is not a malfunction. Ingredients must initially be mixed and kneaded in all modes of operation.

When using the timer in the BAKE (LIGHT) mode.

First, press Select pad to select "BAKE (LIGHT)". Then continue with the above procedure.

Making the dough for rolls using the DOUGH mode

Ingredients

Bread flour	2 cups (10.6 oz./300g)	Egg	1 medium beaten, for brushing on top
Sugar	3 tablespoons (0.9 oz./28 g)	Water	1/2 cup (4 fl. oz./120 ml)
Dry milk	2 tablespoons (0.4 oz./12 g)	Dry yeast	1—1 1/2 teaspoons (0.2 oz./3.0g—4.5g)
Salt	1 teaspoon (0.2 oz./5 g)		
Butter	4 tablespoons (1.8 oz./50g)		

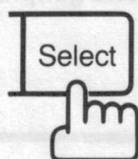
- During the summer or when the room temperature is high (above 80°F), use cold water of approximately 45°F. (Refrigerate if necessary.)
- According to the type of yeast, adjust the quantity. Generally, for the quick rising type, use 1 teaspoon; for the active dry type, use 1 1/2 teaspoons.

NOTE: Experimentation regarding yeast amounts may be necessary due to different brands of yeast and altitude variations.

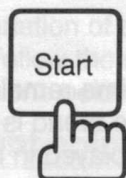
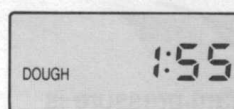
Step 1 — 8 are the same as on pages 5 and 6.

9

Start.

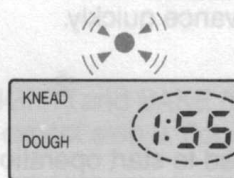


Press twice to select the DOUGH mode.



Preliminary kneading begins.

Rest
↓
Knead
↓
Rise

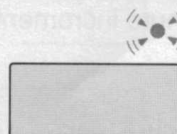


The time remaining before leavening of the dough is finished is displayed in hours and minutes.

- Dough is finished when the beeper sounds eight times.
- The timer cannot be used for the DOUGH mode.

10

Remove the dough.
Open the lid when the beeper stops.
After use, unplug.



The display will go out when the bread pan is removed.

SLICING AND STORING

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.

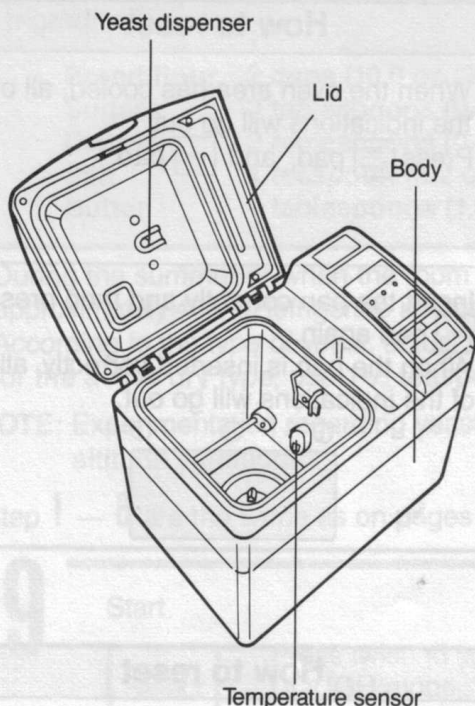
To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible. You may also wrap the loaf and store it in your refrigerator.

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. Be careful not to bend the yeast dispenser.

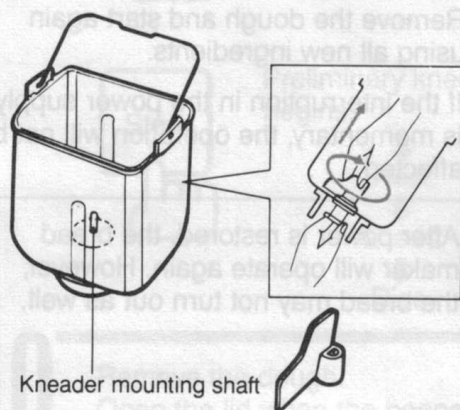
- Use only mild, liquid detergent.
Do not use cleansers, steel wool pads, or other abrasive materials.
Also do not use benzine, thinner, alcohol, etc.
Do not wash removable parts in a dishwasher.

Temperature sensor

Wipe gently and avoid bending the temperature sensor.

Yeast dispenser

Wipe clean with a dry cloth. If a damp cloth is used, the dispenser must be allowed to dry completely before reuse.



Bread pan and kneading blade

Remove from the body and wash with a sponge after each use.

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

- If the hole of the kneading blade is clogged, clean with a soft-bristle brush.
- Do not leave any part immersed in water, promptly hand wash all parts of the bread pan and towel dry.

Non-stick coated bread pan and kneading blade

- Do not use metal utensils on bread pan or kneading blade.
- Wash after each use.

The non-stick coating may change color after prolonged use. This is caused by moisture and steam, and has no effect on the use or hygiene of the unit.

Storing the unit

- Be sure the body has cooled completely before storing.
- Be sure to close the top lid.
- Do not place heavy objects on the top lid.
This may damage the seal.
- Be sure that all moisture inside the unit has dried completely.

HINTS FOR BAKING DELICIOUS HOMEMADE BREAD

1. Use only fresh ingredients.
2. Yeast:
This unit uses the dry yeast which does not need preliminary fermentation. After opening, store the yeast in freezer.
Use the package as quickly as possible after opening.
3. Measure the ingredients precisely. For better results, use a scale which can calibrate grams or ounces rather than a measuring cup.
When making basic bread, sugar can be decreased to 1 tablespoon. The resulting bread will be lighter brown and will not rise as high.
4. If room temperature is high or water is warm, cool the ingredients in the refrigerator before using. The room temperature should be around 65—70°F (18—21°C).
The temperature of the room and water will affect the kneading time.
5. When baking is finished:
Remove the bread immediately and allow the steam to escape.
Allow the bread to cool to approx. 100°F/40°C, and then wrap it in a foil or plastic bag to prevent it from drying out.
6. Timer:
In BAKE mode, the timer maybe used. When using the timer, the resting time will be lengthened, this usually enhances the height of the bread.
When using the timer, it is recommended that you reduce evenly about 20% of amount from all ingredients.

SPECIFICATIONS

Power supply		120V AC 60Hz
Power consumed	Heater	410W
	Motor	125W
Capacity		Min. 1 cup (150 g)—Max. 2 cups (300 g) of bread flour
Timer		Digital timer (4 hours and 10 minutes—13 hours)
Protective device		Self-resetting motor protector (Open: 248°F/120°C, Reset: 169°F/76°C)
Dimensions (H × W × D)		13" × 14" × 9 ³ / ₄ " (32.8 × 35.1 × 24.8 cm)
Weight		approx. 16 ¹ / ₃ lbs. (approx. 7.4 kg)
Accessories		Measuring cup (1 cup/8 fl.oz./200 ml) Measuring spoon (1 tablespoon and 1 teaspoon/15 ml and 5 ml)

BEFORE CALLING FOR SERVICE

BAKING RESULTS:			Does not operate.	Display "CHECK PAN".	Smoke emitted from steam vent (on back of unit). Burning smell.	Sides collapse and bottom is damp.	Bread rises too much.	Bread doesn't rise enough.	Unleavened				Underbaked.	Slices unevenly and is sticky.
							Floured top.	Under-browned and sticky.	Browned and floured sides, center sticky and raw.	Sides brown but flour coated bottom.				
Please check the following:														
Self-resetting motor protector activated. (The motor resets after half an hour. Before resuming operation, make sure the kneader mounting shaft does not bind.)			☐											
OPERATIONAL ERRORS	Unplugged.		☐											
	Bread pan not inserted correctly.		☐	☐										
	Ingredient spilled on heater element.				☐									
	Power outage (display <u>0:00</u>).							☐				☐		
	Stop/Reset 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.					☐								
	Bread sliced just after baking (Steam was not allowed to escape).													☐
	Water added after kneading flour.											☐		
Kneading blade not installed in pan.							☐							
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough								☐			
			Too much				☐							
		Yeast	Not enough					☐						
			Too much					☐						
		Water	Not enough					☐						
			Too much							☐				
	No sugar							☐						
	Ingredients used other than prescribed.						☐	☐						
	Flour	Old flour used.						☐						
		Wrong type of flour used.						☐						
	Yeast	Yeast was added directly to flour, (not to yeast dispenser).					☐	☐						
		Old yeast used.						☐						
		Wrong type of yeast used.						☐						
Lukewarm water used, instead of cold water.							☐							



BEFORE CALLING FOR SERVICE

Self-resetting timer protector activated

Bread can not inserted correctly

Power outage (display 000)

Top lid was open during operation

Bread left in bread pan too long after baking

Water added after kneading flour

Not enough

Not enough

Not enough

No sugar

Old flour used

PANASONIC COMPANY,
DIVISION OF MATSUSHITA ELECTRIC
CORPORATION OF AMERICA
1 Panasonic Way
Secaucus, New Jersey 07094

PANASONIC SALES COMPANY, DIVISION
OF MATSUSHITA ELECTRIC OF
PUERTO RICO, INC. ("PSC")
P.O. Box 184, Caguas
Puerto Rico 00626

Wrong type of yeast used