

breadmaker panasonic sd253 manual



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Book Descriptions:

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Whether you use prepackaged bread mixes, or the recipes we have developed for you, or you develop your own favourite recipes, we hope you enjoy using your Panasonic. Before operating the. Be sure to grip plug when removing it from the socket. Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf. Raisins 1 cup 1 cup Pitted black olives, quartered Pinenuts Chopped walnuts 1 cup. Ingredients in italics may be placed in the raisin nut dispenser. Raisins 1 cup 1 cup Chopped walnuts Banana chips, chopped Whole linseed 2 tsp 1 Tbsp. Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf. Ingredients in italics may be placed in the raisin nut dispenser. Baking results differ according to several factors including environmental conditions, electricity fluctuation, Coconut Bread Garlic Herb Bread Dinner Rolls Starting with the Doughnuts Bagels Ingredients Light Wholemeal Rolls Savoury Pull Apart Use DOUGH RAISIN for recipes below. Crusty Wholemeal Rolls Malted Oatbran Rolls Pumpkin calzone Pita Bread Banana Yoghurt Tea Bread Gingerbread Collapsed Bread Not baked Slices. Thank you for purchasing a Panasonic. Successful bread making is an art, requiring good quality ingredients, time and energy due. The Panasonic Automatic Experienced bakers will also enjoy using this automatic. One of the main advantages is that the most tiresome element of bread making, i.e. The preprogrammed cycle takes place all in the same pan. No further action is required after pressing the start pad. Whether you use prepackaged bread mixes, or the recipes we have developed for you, Before operating the Do not immerse appliance in water or other liquid. Use a soft sponge and mild The cabinet may Use oven mitts when handling hot materials, allow metal Do not plug in cord where persons may Refer servicing of It is for household use only. <http://www.gramscicafe.com/public/dyson-cd17-manual.xml>

- **panasonic bread maker sd 253 manual, panasonic bread maker sd 253 instruction manual, panasonic sd 253 bread maker manual, panasonic bread maker manual sd 253, panasonic bread maker sd 253 recipes, panasonic bread maker sd-253 instruction manual uk, panasonic bread maker recipes sd253 uk, panasonic sd253 breadmaker manual uk, panasonic sd253 bread maker instruction manual, panasonic sd253 breadmaker user manual, breadmaker panasonic sd253 manual, breadmaker panasonic sd253 manual download, breadmaker panasonic sd253 manual pdf, breadmaker panasonic sd253 manual instructions, breadmaker panasonic sd253 manual user, panasonic sd253 breadmaker manual uk.**

Do not use appliance for other than intended use. Never pull on cord. Do NOT place the Place the unit securely where movement of the A. A short powersupply cord is provided to reduce the risk resulting from becoming B. Extension cords are available and may be used if care is exercised in their use. C. If extension cord is used Index of Recipes. 4. Parts Identification. 5. Precautions for Using the Raisin Nut Dispenser. 6. Display Window. 6. Function Availability and Time Required. Baking with your. To use the Timer. 12. Care and Cleaning. 17. Guideline of Ingredients to be placed in Tips for Baking Whole wheat and Multigrain Breads. 21. Tips for Using Bread Mixes. 21. Slicing and Storing the Bread. 21. Differences in Baking Results. 22. Display Indications for Abnormal Conditions. 45. Replacement Parts. 46. When you need parts replacement Basic. Basic Dough. White Bread. 23. Honey Bran Bread. 23. Kumara Bread. 23. Cornmeal Bread. 23. Chilli Corn Bread. 23. Spicy Cheese Bread. 23. Sesame Yoghurt Bread. 23. Coconut Bread. 24. Garlic Herb Bread. 24. Gluten free bread on Basic program. Yeasted Gluten Free Loaf 4 options. Basic RAISIN Whole Wheat. Wholemeal Rye

Bread. 25 Whole Wheat RAISIN Mixed Grain Bread. 26. Banana Muesli Bread. 26. French Italian Herb Bread one size only. 27. Sandwich Croissants. 29. Doughnuts. 30. Bagels. 30. Swedish Tea Ring. 31. Fruit Braid. 31. Light Wholemeal Rolls. 32. Savoury Pull Apart. 32. Brioche. 33. Focaccia. 33. Hot Cross Buns. 34. Boston Bun. 35. Panettone Italian Christmas Bread. 35. Whole Wheat Dough. Crusty Wholemeal Rolls. 36. Malted Oatbran Rolls. 36. Multigrain Buns with a Filling. 37. Wholemeal Raisin Rolls. 38. French Dough Pizza Dough. Pizza. 39. Pumpkin calzone. 40. Pita Bread. 40. Pita Crisps. 40. Garlic Pita Triangles. 40. Bake Only. Date Loaf Edmonds. 41. Earl Grey Tea Bread. 41. Banana Yoghurt Tea Bread. 42. Gingerbread. 42. White Sandwich Bread one size only. 27. Wholemeal Sandwich Bread NOTE The recipe for gluten free bread mix is on page 15. <http://cljzj.com/uploads/file/2020/09/271352244711.xml>

Parts Identification. Raisin nut dispenser. Dispenser lid. To open. To close. Lift the lid by using the To close. Press the lid lightly until you Drop down flap. Raise the dispenser lid to Pull it towards you to remove, To attach. To remove. Kneading Bread pan. Slide in the pan to the correct position in Twist slightly anticlockwise to remove. Handle. Lid. Make sure Pan. Kneader Control panel. Body. Accessories. Measuring spoon. Use to measure sugar, salt, etc. Tablespoon approx. 15 ml. Teaspoon approx. 5 ml. Measuring cup. Use to measure liquids. Precautions for Using the Raisin Nut Dispenser. Never operate the appliance without the raisin nut dispenser in place, regardless of your To avoid damaging the raisin nut dispenser and the dispenser lid, they should be handled Do not apply undue pressure to the dispenser lid or drop down flap as it can be deformed or When handling the dispenser lid, see the diagram on page 5. The dispenser lid may fit quite tightly when removing or attaching it at first, this is normal. Make sure the dispenser lid is always set in place before use. Do not try to open or close the dispenser lid by force, as the joint may damage. Do not rub or pull rubber gasket attached to the dispenser lid as it may damage. If the gasket is damaged, it may cause escape of steam or condensation. Control panel. The unit has a protective film overlay on the control panel to prevent scratching or marring You may carefully peel this film off and discard it. See page 7 for function and operation of each pad. Display Window. TEMP indicates REST indicates Remaining Time Choices available for Each Pad BAKE option but in a shorter time. Ideal to serve with pasta or Italian dishes. Suitable for making sandwiches. Suitable for teabreads. Be sure you understand the function of each pad before using the Each time the pad is pressed, Size. Option. Press to choose the bake option. Each time the pad is pressed, the next choice flashes Crust. Timer. Size. Press to choose the size of loaf.

P REST 30 min 1 hour. Crust. Press to choose the colour of crust. Timer. Press to set the time delay or to set the Operation Light. The red light will It will flash To stop operation, the pad must be pressed and held The display will go blank and the The program can be reset. Total Keep Warm. The choice of size is If not selected, the appliance will automatically select XL size. See table below for the availability of this pad. The choice of crust is See table below for the availability of this pad. A 13 hour timer allows you to prepare everything the night before and wake up to The result may differ when the timer is used. See table below for the availability of this pad. Pressing only the Start pad will start this program. This is not a malfunction. Function Availability and Time Required for Each Program RISE 30 min Options displayed in the Display Window. BLACK LETTERS Options available. GLEY LETTERS Option flashing. General Procedure Measure ingredients carefully according to each recipe on page 23 to 40. Steps Mount the kneading blade on the shaft. The kneading blade is designed to. Make sure that the kneading blade and Place the yeast inside the bread pan first. For best results, place the yeast in Place flour and all dry ingredients inside the. Flour, dry milk, salt, sugar, butter Pour water and other liquids, if any, into the Place the bread pan inside the bread maker. Be sure the bread pan contacts the bottom Fold the handle down. Wipe off any moisture or other If the pan is not placed correctly, Close the lid. Make sure that the inside of the raisin nut If the inside of the dispenser is wet. The dispenser should be secured in position Be sure that the drop down flap of the If the dispenser is not set in position, Always clean the dispenser after Close the

dispenser lid by pressing the lidStepsPosition the unit away from edgePlug into a 230V outlet. The unit may vibrate or movePlace the unit where it will not fall. For DOUGH option, proceed to page 13.

PressEach time select is pressed, the arrow onFor BAKE, it is not necessary to press this pad. Options available will be shown in the displayEach time Option is pressed, the words willPressThe time will also changeSee availability of sizes and crustThe resting settles the temperature of theAfter rest, the process will proceed to knead,The time remaining until the bread is finished. Note. The above display is forTo Cancel, or Reset a programThere will be no mixing actionA clicking noise may be heardFor information on the progress of. The time required for each ofBegin from step 8. The raisin nut dispenser will drop ingredients into the dough automaticallyThe operation will stop for a while to drop the ingredients, and thenIngredients in the dispenser will beWhen the bread is baked, the beeper willPressDo not place it on any plastic. PromptlyIf the bread is not removed, the unitIf the bread is left in the unit, furtherThe bread and the kneading. Shake the pan several times to release theIf the kneading blade comes out with the. A metal utensil may scratch theUnplug after use. Be sure to grip plug when removingNote Allow at least 1 hour for the unit to cool down before the next use.To use the Timer. The timer to delay the start of the operation may only be used for the followingSee table below. Duration of Time. Timer may be set for any length of time within the following ranges.RangeFollow the same steps on pages 911 up to step 10. For step 11, follow the instructions below. Steps. Press. NotesEach time Timer is pressed,The time will change rapidly. For the timer delay available, see theExample. If the present time is 900 pm, and you want the bread to be finished at 630 am tomorrowPressThere will be no action whileThe above display is forNotesEach time select is pressed, the arrow onThe DOUGH option is available for basic,PressThe red light comes on, the program is setThere will be no mixing action. The process to make the dough begins with.

A clicking noise may be heard. Kneading willThe time remaining until the dough making isFor information on the progress of. Note To Cancel, or Reset a programBegin from step 8.The display will go out whenPressBe sure to grip plug when removing itShape and prove dough before baking in aWhen baking is completed, remove fromNever pull on the cord. Measure ingredients carefully according to each recipe on pages 41 to 42. StepsNotes. Follow the instructions for eachPlace the mixture carefully into the lined. Ensure that the bread pan is linedPlace the bread pan inside the bread maker.Make sure that the raisin nut dispenser is inPressEach time select is pressed, the arrow on theTime indication starts from 30. PressThe Timer cannot be used to delayThe time will change rapidly. PressBaking begins. Note Upon completion of baking, you may check the consistency of theWhen TEMP blinks, see page 45. When checking with a skewer,If the baking is still insufficient, baking time can be added by repeatingThe additional baking time may be set as long as the accumulatedUnplug after use. Never pull on the cord. Be sure to grip plug when removing itORGRANs Easy Bake gluten free bread mix. It is advisable to use this mix for best results. This is available through most large supermarket chains nationally and also through healthOccasionally a loaf may have some flour remaining on the side. If you will not be ableParticular attention must be paid to the cleaning of the bread panUsing ORGRAN gluten free mix. WaterOilBread mixNOTE For gluten free bread on basic program, see page 24.StepsRemove the bread pan from the unit. Twist slightly anticlockwise and pullMount the kneading blade on the shaft. Make sure that the kneading blade and. The kneading blade is designedPlace the ingredients into the bread pan inWaterThe results may be poor, if theMeasure the ingredients accurately,Wipe off any moisture or foreign. Be sure the bread pan contacts the bottomClose the lid.

Make sure that the raisin nut dispenser isPressEach time select is pressed, the arrow onPressKneading begins immediately.For best results and to reduce the chances of flour remaining on the sides, follow the instructions below. Between 5 and 10 minutes after kneading starts, stir in the flour that may be stuck around the edges of the bread pan,When stirring, be careful not to touch

the kneading blade. Proceed to step 12 on page 11. Before cleaning the unit, unplug and allow the unit to cool. Body and lid. Temperature Body and lid should be wiped clean with a damp cloth. Do not use cleansers, steel wool pads, or other abrasive materials. Use only mild liquid detergent. For baked-on materials, use a non scratch scourer and detergent. Do not use benzine, thinner, alcohol, etc. Temperature sensor. Wipe gently and avoid deforming the temperature sensor. Inner lid section. Dispenser lid will be very hot after baking. Only remove the lid after it. To clean, remove the dispenser lid and wash gently with soft sponge. Do not rub or pull the rubber gasket. Rubbing and pulling roughly may damage the rubber gasket attached. Inner lid section is not removable. Do not use any abrasive materials. This part is not dishwasher safe. If the gasket becomes damaged the dispenser lid should be replaced. Raisin nut dispenser. The dispenser will be very hot after baking. Remove the dispenser. Do not use any harsh cleansers, steel wool pads, or other abrasive. Clean the dispenser after each use to avoid build up of residue of. This part is not dishwasher safe, as it may become damaged. It may scratch the surface and cause ingredients to stick. Bread pan and kneading blade. If the kneading blade cannot be easily removed from the pan by Remove the blade. Kneader mounting shaft. Always remove the blade and wash the pan with mild, liquid detergent. Do not use other abrasive materials or otherwise, the pan may be. Measuring cup and spoon. Rinse and wipe dry. These parts are not dishwasher safe.

The Role of Ingredients in Bread Baking. The ingredients used in bread baking all play an important part in the quality of the. Below we briefly discuss the role that each ingredient plays in the bread baking. Flour. Salt. Most bread is made from wheat flour. Salt is very important in bread making as. The quantity and quality of the gluten. It also controls action of the yeast by. High grade flours have a consistently. If lower grade flours are used, the addition of. Salt also contributes to the flavour. All flour starts off as brown flour and is milled and. In wholemeal flour, the wheat grain has not been. Fats. The main purpose of fats in. Although the. Breads made with wholemeal flour only will have a. To enhance the volume in. Flour milled from cereals such as oats, rice, barley. Therefore these. Panasonic recommend the use of. Other fats can be used. These include vegetable oil. Remember that these may. Milk and milk products. These enhance the flavour and help. Sugar. Sugar used in bread making comes. If fresh milk is used, reduce the quantity of water by. Sugar in some form is essential in. Fresh milk is not suitable if timer is being used. Sugar also provides sweetness and aids browning. Vitamin C Bread Improver. Artificial sweeteners cannot be successfully used as. You do not need to add this when. Liquids. Yeast. Liquids are important in bread baking. Too much will cause the dough to collapse, too little. In bread baking the yeast ferments. This gas causes the dough to rise, the fermentation. Kneading then develops this softened gluten and. When bread is baked, the initial heat increases the. The yeast is killed and the loaf cooks to have crisp. Fresh milk is not suitable if timer is being used. Yeast in the following forms can be used in. Egg. These are sometimes added to. Surebake is active yeast mixed with additives to. Nuts.

Nuts may be used, but chop them. The height of bread when nuts are. These additives accelerate the strengthening of the. Gluten flour will. When adding nuts as well as dried fruit, their total. Remember to chop. Important. Loaves with nuts may be lower in volume because. Spices. Spices are used to add. Bran. Approx 60 ml 4 Tbsp can be added. Fruits. Dried fruits are used in some of the. Wheat germ. Approx 60 ml 4 Tbsp can be added. Guideline of Ingredients to be placed in the Raisin Nut Dispenser. In general, ingredients that are in small pieces and are completely dry may be placed in the raisin nut. Ingredients that are wet or sticky on the surface are not suitable to use in the dispenser, as these may not. Ingredients should be placed in the dispenser after it has been placed in position in the bread maker. Main Examples. Ingredients. Dried fruits. Notes. Dried fruits soaked in syrup or liquor, or chopped into very small pieces may. Nuts. Cereals. Seeds. Herbs. Bacon, Salami. Raw fruits. Chocolate chips. Bacon with high oil content may not drop completely into the bread pan. These ingredients have a high water content so that they may stick to the. These ingredients may melt in the dispenser before being dropped, or may. These ingredients should be placed in the bread pan

with other ingredients. Cheese The results will vary according to the condition of ingredients, circumstances such as room temperature or For example, sugar coated mixed fruits which may be dry on the surface at first, will Chop dried fruits roughly, as if ingredients are too small they may stick to the dispenser and will not be added Maximum amount. Ingredients to be placed in the raisin nut dispenser should not be more than those stated in the recipes. Carefully place the ingredients in the raisin nut dispenser.

Do not press down as you may damage the dispenser, and the ingredients will then not be added to the When the quality of flour is poor, the bread may not In such cases, take the following measures to obtain Another important factor This is due to the quality Sometimes due to bad weather conditions, the crop. If the above still does not solve the problem, Tips for Using Bread Mixes. When using ready prepared bread mixes where the yeast is already in the packet, use the basic bake rapid Select the correct size for the quantity of mix used. Put the packet mix in the bread pan, and add the recommended quantity of water from the recipe on the Select basic bake rapid option of 1 hour 55 minutes and press Start. We do not know how much yeast is in the packet, and therefore how high the bread will rise. We recommend. For ready prepared mixes, where the yeast is supplied in a separate sachet, select the program according to For example white and brown mixes use the basic program 4 hours and wholemeal the wholemeal Slicing and Storing the Bread. Slicing the Bread. Cool the bread on a wire rack before slicing. Cutting the bread fresh from the oven, especially gluten free, Storing the bread It is better to slice the loaf before freezing. Baking results differ according to several factors including environmental conditions, electricity fluctuation, To avoid poor baking results the following Temperature is one of the most important factors in bread baking. Although the The Accurate measurement is essential in achieving good baking results. Liquids should be measured in the measuring cup and yeast, salt, sugar and milk powder using the Flour must be weighed accurately on scales either using the metric grammes or imperial ozs. Do not The yeast should be measured carefully using the teaspoon end of the measuring spoon.

It is marked Always place yeast first, then all other dry ingredients into the bread pan, followed by the liquid so that Check the date on the flour packet before purchase and use the flour before it is out of date. After Take care to follow the guidelines when adding additional ingredients, as if added in excess, these For loaves with poor volume, extra sugar e.g. for white loaves extra. Tbsp should be added, as this helps the rise for poorer quality strong white flours. Do not attempt to increase the quantities in the recipes given as overloading may damage your machine. Recipes. White Bread. Chilli Corn Bread. Medium. Large Surebake yeast White flour Salt. Butter Large. Extra Large Surebake yeast Brown sugar Olive oil Milk powder Milk powder Polenta, cornmeal Water Minced chilli Salt Corn kernels Water Medium. Large White flour Honey Butter Milk powder Salt Water Large. Extra Large. White flour Butter Milk powder Salt Water Spicy Cheese Bread. Large Extra Large Surebake yeast White flour Butter Milk powder Salt Dry mustard Worcester sauce Fine grated cheese Water Medium. Surebake yeast White flour Surebake yeast Extra Large. Surebake yeast. Kumara Bread Extra Large Large. Surebake yeast White flour Golden syrup Milk powder Olive oil Salt Milk powder Sesame seeds Salt Plain yoghurt Water Water Basic. Coconut Bread. Garlic Herb Bread. Large. Surebake yeast Surebake yeast White flour Sugar Sugar Salt Salt Butter Butter Milk powder Crushed garlic Coconut milk Water Fresh herbs, Water. Use basic BAKE RAPID program Size XL, Crust Dark for this recipe. Program Time 1 hr 55 min. Important Notes White vinegar not malt Remove bread from Machine when baking is Dry Ingredients Brown rice flour White rice flour Arrowroot or Tapioca flour Sugar Xantan gum. Salt Dry yeast not rapid rise Dough should fall Options Very refined flour e.g. rice Use BAKE RAISIN for recipes below. Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and Cinnamon Raisin Bread. Surebake yeast White flour Sugar. Butter.

Large Sugar Olive oil Milk powder Milk powder Fresh rosemary. Salt Water Salt Raisins Water Pitted black

olives, Large Medium. Extra Large White flour Sugar White flour Honey Oil Butter Milk powder Milk powder Salt Salt Water Water Pine nuts. Chopped walnuts Large. Surebake yeast Extra Large Extra Large Medium. Wholemeal Rye Bread. Medium Whole Wheat Extra Large. Surebake yeast Large Extra Large. Wholemeal flour Treacle Milk powder Butter Salt Water Extra Large Medium. Surebake yeast Wholemeal flour White flour Surebake yeast Large. Rye flour Treacle Oil Milk powder Cocoa Butter Salt Salt Water Water Medium. Surebake yeast Large Surebake yeast Wholemeal flour White flour Wholegrain mustard Ground linseed Butter Salt Milk powder Butter Salt Milk powder Beer Water Wholemeal flour. White flour. Soy flour This prevents the ingredients from being crushed and Medium. Surebake yeast Wholemeal flour Use BAKE RAISIN for recipes below. Wholemeal Raisin Bread White flour Treacle Butter Milk powder. Extra Large Wholemeal flour White flour Brown sugar Butter Milk powder Salt Salt Chopped dates Water Raisins Chopped walnuts Wholemeal flour Banana Muesli Bread. Mixed Grain Bread. Surebake yeast Large Wholemeal flour Extra Large Cornmeal. Brown sugar Milk powder Butter Salt Milk powder Water Salt Water Banana chips, Oatmeal. Buckwheat groats. Whole linseed Toasted sunflower Extra Large Toasted muesli Butter French Bread one size only. Water Surebake yeast.