

**Panasonic®**

## **OPERATING INSTRUCTIONS**

Automatic Bread Maker (Household Use)

## **BEDIENUNGSANLEITUNG**

Brotbackautomat (Hausgebrauch)

## **NOTICE D'UTILISATION**

Machine à pain automatique (Usage domestique)

## **GEBRUIKSAANWIJZING**

Automatische Broodbakoven (Voor huishoudelijk gebruik)

## **ISTRUZIONI D'USO**

Macchina per pane automatica (Utilizzo Domestico)

## **INSTRUCCIONES DE FUNCIONAMIENTO**

Panificadora automática (Uso Doméstico)

## **INSTRUKCJA OBSŁUGI**

Automatyczny wypiekacz do chleba (Do użytku domowego)

## **NÁVOD K OBSLUZE**

Automatická domácí pekárna (Pro domácí použití)

## **KEZELÉSI ÚTMUTATÓ**

Automata kenyérsütő gép (Háztartási használatra)

## **KÄYTTÖOHJE**

Automaattinen leipäkone (Kotitalouskäyttöön)

## **BRUGSVEJLEDNING**

Automatisk bagemaskine (Husholdningsbrug)

## **BRUKSANVISNING**

Automatisk Bakmaskin (Hushåll)

Model No./Modell Nr./Modèle n°/Modelnr./Modello n°/N.º de modelo/  
Model/Model/Mallinúmero/Modelnr./Modellnr.



SD-YR2550

**SD-YR2550/SD-YR2540**

**SD-R2530/SD-B2510**

English

Deutsch

Français

Nederlands

Italiano

Español

Polski

Česky

Magyar

Suomi

Dansk

Svenska

Thank you for purchasing the Panasonic product.

- For this product, there are 2 instructions. This is "OPERATING INSTRUCTIONS". The other one is "OPERATING MANUAL AND RECIPES". Please read 2 instructions carefully to use the product correctly and safely.
- Before using this product, **please give your special attention to Safety Precautions (See P. GB2–GB5) and Important Information (See P. GB5) of this instructions.**
- Please keep instructions for future use.
- Panasonic will not accept any liability if the product is subject to improper use, or failure to comply with these instructions.

## Contents

### OPERATING INSTRUCTIONS (This instructions)

|                                    |     |
|------------------------------------|-----|
| Safety Precautions .....           | GB2 |
| Important Information.....         | GB5 |
| Parts Names and Instructions ..... | GB6 |
| Cleaning & Care.....               | GB8 |
| Specifications .....               | GB9 |

### OPERATING MANUAL AND RECIPES (Separate volume) include:

Bread-making ingredients

Menu Charts and Baking Options

Handling Instructions

Recipes

Troubleshooting

## Safety Precautions

Please make sure to follow these instructions.

To reduce the risk of personal injury, electric shock or fire, please observe the following:

- The following signals indicate the degree of harm and damage when the appliance is misused.



**WARNING:** Indicates potential hazard that could result in serious injury or death.



**CAUTION:** Indicates potential hazard that could result in minor injury or property damage.

- The symbols are classified and explained as follows.



This symbol indicates prohibition.



This symbol indicates requirement that must be followed.



## WARNING

To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.



- Do not allow infants and children to play with packaging material. (It may cause suffocation.)



## WARNING

English



- **Do not disassemble, repair or modify this appliance.**

→ Consult the place of purchase or Panasonic service centre.

- **Do not damage the mains lead or mains plug.**

Following actions are strictly prohibited:

Modifying, touching on or placing near heating element or hot surfaces, bending, twisting, pulling, hanged/pulled over sharp edges, putting heavy objects on top, bundling the mains lead or carrying the appliance by the mains lead.

- **Do not use the appliance if the mains lead or mains plug is damaged or the mains plug is loosely connected to the household mains socket.**

→ If the mains lead is damaged, it must be replaced by the manufacturer, its service centre or similarly qualified person in order to avoid a hazard.

- **Do not plug or unplug the mains plug with wet hands.**
- **Do not immerse the appliance in water, or splash it with water and/or any liquid.**
- **Do not touch, block or cover the steam vent during use.**
  - Especially pay attention to children.



- **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**

**Children shall not play with the appliance.**

**Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.**

- **Keep the appliance and its mains lead out of reach of children less than 8 years.**

- **Make sure the voltage indicated on the label of the appliance corresponds to your local supply.**

Also avoid plugging other devices into the same household mains socket to prevent electrical overheating. However, if you are connecting a number of mains plugs, make sure the total wattage does not exceed the rated wattage of the household mains socket.

- **Insert the mains plug firmly.**
- **Dust off the mains plug regularly.**

→ Unplug the mains plug, and wipe with a dry cloth.

GB3

## Safety Precautions

Please make sure to follow these instructions.

### ! WARNING

To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.



#### ● **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**

Example for abnormal occurrences or breaking down:

- The mains plug and the mains lead become abnormally hot.
- The mains lead is damaged or the appliance power fails.
- The main body is deformed, has visible damage or is abnormally hot.
- There is abnormal turning noise while in use.
- There is unpleasant smell.
- There is another abnormality or failure.

→ Consult the place of purchase or Panasonic service centre for inspection or repair.

#### ● **Do not use the appliance if the parts of the appliance is deformed or damaged such as having visible cracks or chips.**

→ Consult the place of purchase or Panasonic service centre for inspection or repair.

### ! CAUTION

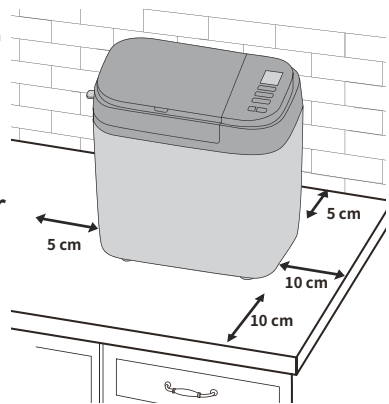
To avoid risk of electric shock, fire, burn, injury or property damage.



#### ● **Do not use the appliance on following places.**

- On uneven surfaces, on electrical appliances such as a refrigerator, on materials such as tablecloths or on carpets, etc.
- Places where it may be splashed with water or near a heat source.

→ Position the appliance on a firm, dry, clean, flat heatproof worktop at least 10 cm from edge of worktop and at least 5 cm from adjacent walls and other objects.



#### ● **Do not remove the bread pan or unplug the appliance during use.**

#### ● **Do not use an external timer etc.**

- This appliance is not intended to be operated by means of an external timer or separate remote-control system.



## CAUTION

English



- **Do not touch hot area such as bread pan, inside of unit, heating element or inside of the lid while the appliance is in use or immediately after use.** The accessible surfaces may become hot during use. Be careful with the residual heat source especially after use.

→ To avoid burn, always use oven gloves to remove the bread pan or the finished bread. (Do not use wet oven gloves.)

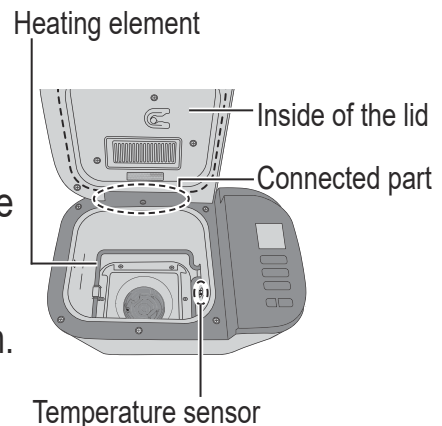
- **Do not insert any object in the gaps.**
- **Do not exceed the maximum quantities of flour (600 g) and raising ingredients such as dry yeast (7 g) or baking powder (13 g). (See P. GB9)**



- **Unplug the mains plug when the appliance is not in use.**
- **Make sure to hold the mains plug when unplugging it. Never pull on the mains lead.**
- **Before handling, moving or cleaning, unplug the appliance and allow it to cool down.**
- **This appliance is intended for household use only.**
- **Ensure to clean the appliance especially surfaces in contact with food after use. (See P. GB8)**

## Important Information

- Do not use the appliance outdoors, in rooms of high humidity, or use excessive force on the parts as is illustrated on the right to avoid malfunction or deformation.
- Do not use a knife or any other sharp tool to remove residues.
- Do not drop the appliance to avoid damaging it.
- Do not store any ingredients or bread in the bread pan.



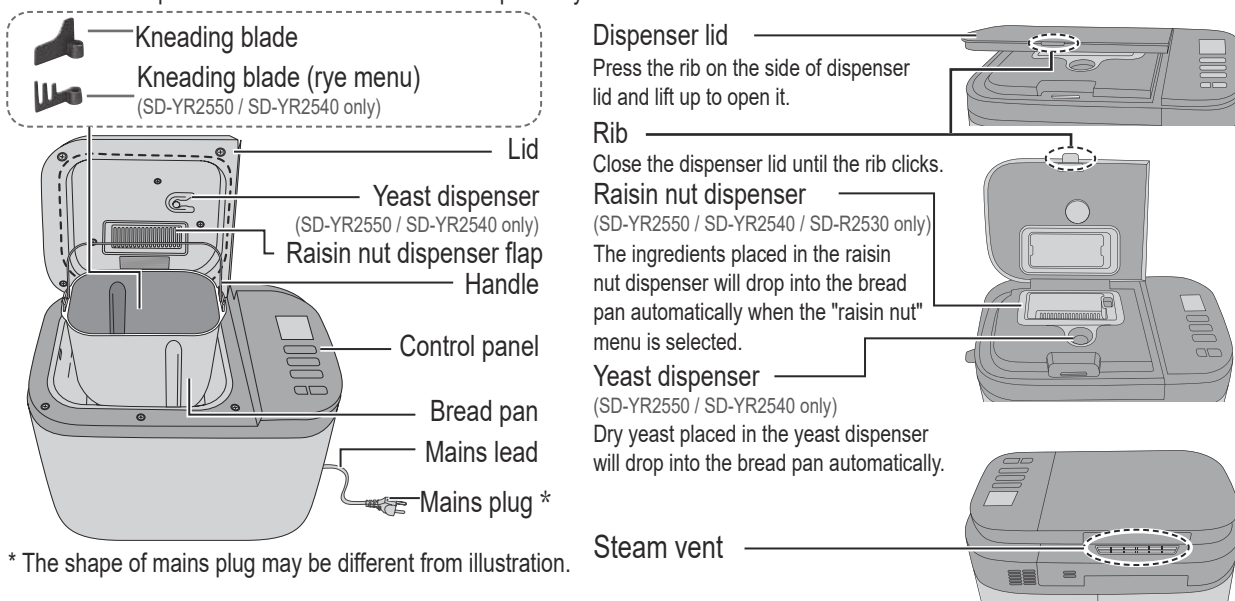
**This symbol on the appliance indicates “Hot surface and should not be touched without caution”.**

GB5

# Parts Names and Instructions

## Main Unit

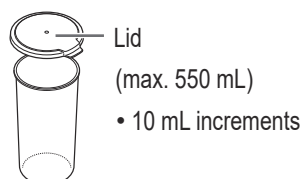
- Illustration of product in this instructions are exemplified by SD-YR2550



## Accessories

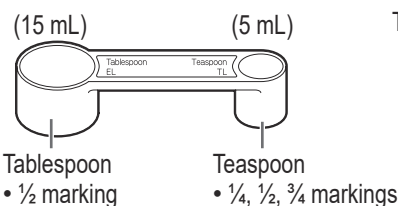
### Sourdough cup (SD-B2510: Measuring cup)

To measure out liquids or make sourdough starter.



### Measuring spoon

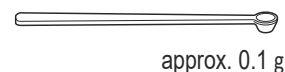
To measure out sugar, salt, dry yeast, etc.



### Sourdough starter spoon

(For SD-YR2550 / SD-YR2540 / SD-R2530 only)

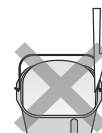
To measure out sourdough starter yeast.



**Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier when removing bread.**

■ To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan.  
If the bread cannot be easily removed from the bread pan, leave the bread pan for 5 – 10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the bread pan several times using oven gloves. (See step 8 of "Baking Bread" in "Operating Instructions and Recipes") (Hold the handle down so that it does not get in the way of bread.)
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it.  
If it is embedded, wait for the loaf to cool and remove it.  
(Do not use hard or sharp utensils such as a knife or a fork.)  
Be careful not to get burn as the kneading blade may still be hot.
- Use the soft sponge when cleaning the bread pan and the kneading blade.  
Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage non-stick finish coating. If using large chunks of ingredient, break or cut into small pieces. Please follow the information of **Additional Ingredients** (see "Additional Ingredients" in "Operating Instructions and Recipes") and the recipe quantities stated.
- Use only supplied kneading blade for this appliance.

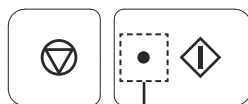
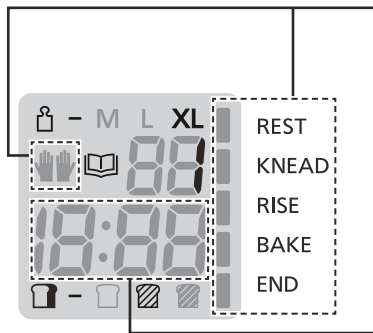


The bread pan, kneading blade and bread may be very hot after baking. Always handle with care.



## Control Panel and Display

- Picture shows all words and symbols, but only those relevant will be displayed during operation.



### Stop

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

### Start

Press this button to start the program.

### Status indicator

- Flash indicates that the machine is in set state or manual operation is required.  
⬆ button can be pressed.
- Always light indicates that the machine is in program execution state.  
⬆ button cannot be pressed.  
It will not turn on even plugged in.

### Operation status

Displayed for the current stage of the program except 🖐.

🖐 : Provide an indication of doing manual operation.

(See "Menu Chart and Baking Options" for available menu in "Operating Instructions & Recipe".)

### Time showing

- Time remaining until ready.
- Menu required some manual steps, display will show the remaining time until starting its process after press ⬆ button.

### Menu

- Press ^ or V once to be a setting mode.
- Press ^ or V again to change Menu number.  
(To advance more quickly, hold the button.) (See "Menu Chart and Baking Options" for menu number in "Operating Instructions & Recipe".)

### Size

Press this button to choose size. (See "Menu Chart and Baking Options" for available menu in "Operating Instructions & Recipe".)



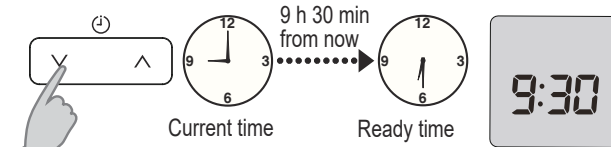
### Crust

Press this button to choose crust colour. (See "Menu Chart and Baking Options" for available menu in "Operating Instructions & Recipe".)



### Timer

- Set delay timer (time until bread is ready).  
For available menu, it can be set up to 13 hours (except menu sourdough only set up to 9 hours). (See "Menu Chart and Baking Options" in "Operating Instructions & Recipe".)  
e.g.: It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.  
→ Set the timer to **9:30** (9 hours and 30 minutes from now).



### Setting time for Sweet Menus:

"^" press this button to increase the time.

"V" press this button to decrease the time.

(To advance more quickly, press this button once then hold it.)

- Menu "Cake"

Pressing the button once will advance the additional baking time by 1 minute.

- Menu "Bake Only"

Pressing the button once will advance the baking time including additional baking time by 1 minute.

- Menu "Jam" and "Compote"

Pressing the button once will advance the cooking time by 10 minutes but additional cooking time will be by 1 minute.

# Cleaning & Care

Before cleaning, unplug the machine and allow it to cool down.

## ■ To avoid damaging the machine.

- Do not use anything abrasive. (cleansers, scouring pads etc)
  - Do not wash any part of the machine in the dishwasher.
  - Do not use benzene, thinners, alcohol, or bleach.
  - After rinsing the washable parts, wipe with cloth.
- Always keep all parts clean and dry.

### Bread pan & Kneading blade

Remove any leftover dough. Wash with a soft sponge and dry it thoroughly.

- Do not submerge the bread pan in water.
- If difficult to remove the kneading blade, pour warm water into the bread pan and wait 5–10 minutes. (Do not leave it for too long time.) Do not put warm water with soap in the bread pan.

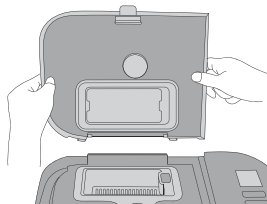
### Exterior & Steam vent

- Wipe with a damp cloth.

### Dispenser lid (SD-YR2550 / SD-YR2540 / SD-R2530 only)

Remove and wash with water.  
Dry it completely especially the yeast dispenser lid.

- Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull it in an upward direction to remove or push carefully back at the same angle to attach. (Wait until the machine has cooled down first, because it will be very hot immediately after use.)
- Take care not to damage or pull the seal. (Damage could lead to leakage of steam, condensation or deformation.)



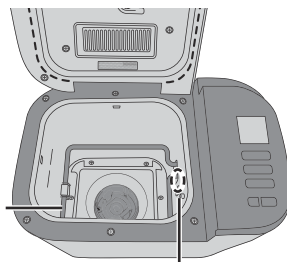
### Interior

Remove the food residues.

Use a damp cloth to wipe inside of machine except heating element and temperature sensor area.

- The colour of the interior may change with use.

Heating element

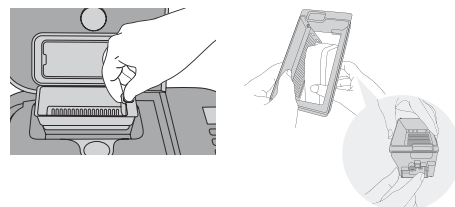


Temperature sensor

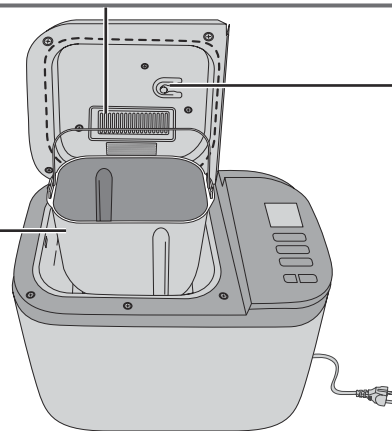
### Raisin nut dispenser

(SD-YR2550 / SD-YR2540 / SD-R2530 only)

Remove and wash with water.



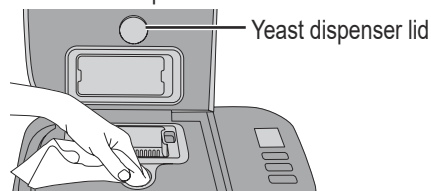
- Wash after each use to remove any residue.



### Yeast dispenser (SD-YR2550 / SD-YR2540 only)

Wipe with a damp cloth and dry naturally.

- If wipe with a dry cloth, dry yeast will not drop into the bread pan due to static.



### Yeast dispenser lid (SD-YR2550 / SD-YR2540 only)

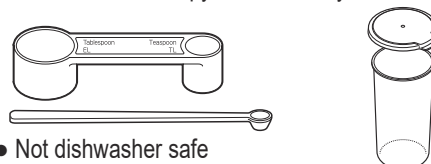
Wipe with dry cloth when it is wet.

### Measuring spoon & Sourdough Starter spoon (SD-YR2550 / SD-YR2540 only)

Wash with water.

### Sourdough cup (SD-B2510: Measuring cup)

Wash with warm soapy water and dry well.



- Not dishwasher safe

# Specifications

English

|                                               | SD-YR2550                                                           | SD-YR2540      | SD-R2530       | SD-B2510                                 |
|-----------------------------------------------|---------------------------------------------------------------------|----------------|----------------|------------------------------------------|
| Power supply                                  | 230 V ~ 50 Hz                                                       |                |                |                                          |
| Power consumption                             | 550 W                                                               |                |                |                                          |
| Capacity                                      | (Strong flour for a loaf)                                           | max. 600 g     | min. 400 g     |                                          |
|                                               | (Strong flour for a dough)                                          | max. 600 g     | min. 250 g     |                                          |
|                                               | (Dry yeast)                                                         | max. 7 g       | min. 1.4 g     |                                          |
|                                               | (Baking powder)                                                     | max. 13 g      | min. 10 g      |                                          |
| Capacity of raisin nut dispenser              | Max. 150 g<br>dried fruits / nuts                                   |                |                | —                                        |
| Timer                                         | Digital timer (up to 13 hours)                                      |                |                |                                          |
| Dimensions<br>(W × H × D)                     | Approx. 40.8 × 36.2 × 25.2 cm                                       |                |                |                                          |
| Weight                                        | Approx. 7.5 kg                                                      | Approx. 7.5 kg | Approx. 7.0 kg | Approx. 6.5 kg                           |
| Accessories                                   | 1 sourdough cup,<br>1 measuring spoon,<br>1 sourdough starter spoon |                |                | 1 measuring cup,<br>1 measuring<br>spoon |
| Airborne acoustical<br>noise [dB(A) ref 1 pW] | 60.68                                                               | 60.68          | 58.68          | 58.68                                    |

## Disposal of Old Equipment

**Only for European Union and countries with recycling systems.**

This symbol on the products, packaging, and/or accompanying documents means that used electrical and electronic products must not be mixed with general household waste.

For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.



By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment.  
For more information about collection and recycling, please contact your local authority.  
Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

GB9



# Memo



# Memo



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