

Panasonic

Bread Bakery®
SINCE 1987



Quick Start Guide with Recipes

SD-R2550





Bread tastes better from scratch.

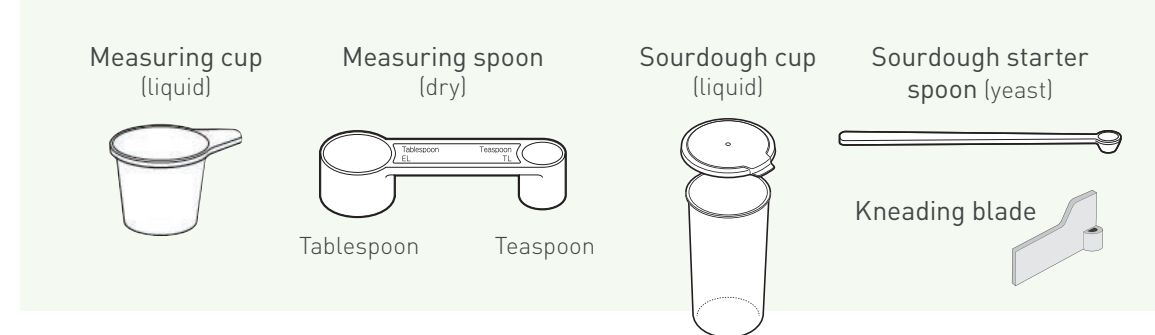
There's nothing like the homemade aroma of baking bread wafting through the kitchen. Whether you're a breadmaster or a brand-new baker, the Panasonic *Bread Bakery*™ SD-R2550 breadmaker is here to help you bake delicious bakery-style loaves every time.

This quick start guide includes recipes for various breads, delicious cakes, rising doughs, and even gluten-free options! The enclosed *Operating Instructions and Recipes* booklet contains even more mouth-watering recipes, including jams and jellies.

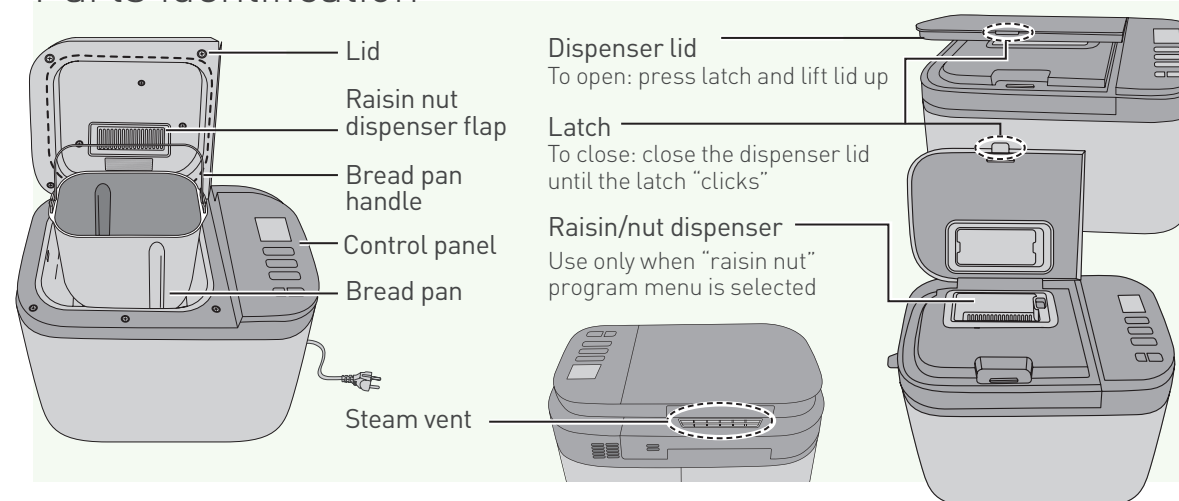
Thanks for having us in your home.



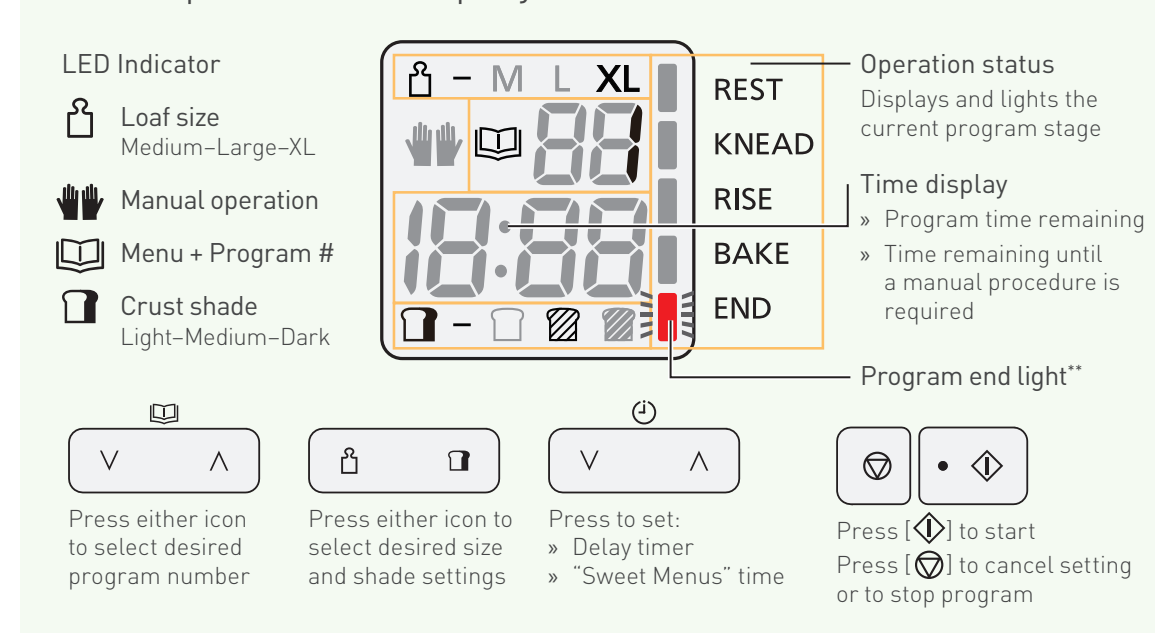
Included accessories



Parts identification



Control panel and display*



IMPORTANT: Please read the Operating Instructions before using the bread maker.

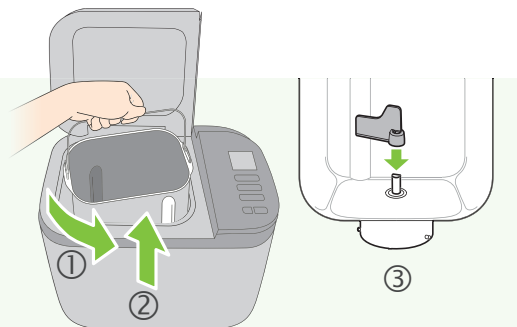
*During operation, only relevant symbols and words will be displayed. **Light flashes when program ends.

Bread-baking basics

Baking bread might seem intimidating, but it's easy when you follow these simple, basic steps.

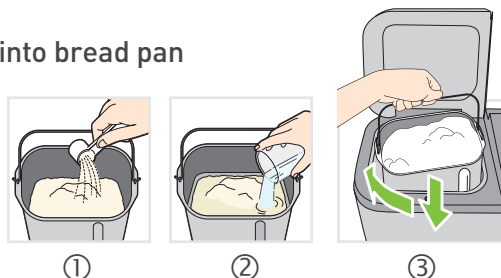
1 Remove bread pan and set kneading blade

1. Twist the bread pan counter-clockwise to unlock.
2. Lift up using the attached handle.
3. Set the kneading blade onto the kneading mount shaft. Ensure the blade is securely in place.



2 Follow instructions for adding ingredients into bread pan

1. Place dry yeast first, then other dry ingredients.
2. Pour in any liquids.
3. Place the bread pan back into the breadmaker and turn the bread pan slightly clockwise to secure in place.
4. Close the lid.



3 Pour any nuts/raisins/additional ingredients into raisin/nut dispenser (if needed)

Please see page 5 for the "added ingredients" guide.

4 Select baking processes



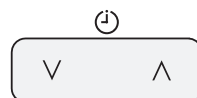
1. Choose your settings
 - » Press the [] button
 - » Press [^] or [v] once for mode
 - » Press [^] or [v] again for menu#.



2. Set loaf size
 - Press the [] button to select desired size.



3. Set crust shade
 - Press the [] button to select desired shade.



4. Set timer
 - Press the [v ^] button to set desired hours and minutes.

5 Press the Start button to start baking

The start light will be lit and remain lit while cooking. Displayed time will countdown remaining baking time.



6 Baking complete!

The "End" light will flash when baking is complete. Using the handle and oven mitts, remove the bread pan from the breadmaker and gently shake the bread out of the pan. NOTE: Do not use a knife or sharp object to remove bread from pan.



Bread-baking tips

The height and shape of finished breads may vary, even when using the same ingredients and methods. These guidelines will help achieve consistent results.

Use *fresh* ingredients.

Ensure all parts are clean and dry.

MEASURE INGREDIENTS ACCURATELY

- » We recommend using a **digital scale**.
- » Use the included measuring spoons.
- » Ensure you use level spoonfuls.

Place ingredients into the bread pan **in the order listed on the recipe**.

Place dry yeast into the bread pan first*

store **yeast** in a cool dry place.

Be sure to use dry yeast that does not require pre-fermentation.

"Instant yeast" or "Bread machine yeast" is recommended.

Always

set the kneading blade into the kneading mounting shaft securely.



No peeking!
Keep lid closed until done.

ADJUST WATER TEMPERATURE depending on room temperature.

If the room temperature is higher than 77°F/25°C, use colder water (about 41°F/5°C) to prevent collapse.

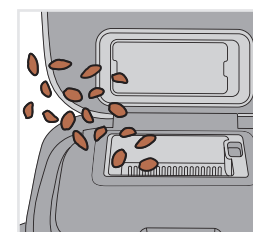
If the room temperature is below 50°F/10°C, use warmer water (about 68°F/20°C) to help rise.

Remove the *freshly* baked bread immediately.

Both bread and pan will be hot. Use dry oven gloves and place the loaf on a wire rack to cool.

Adding **extra** texture and flavor, easily

The built-in raisin/nut dispenser makes it easy to add in tasty raisins or crunchy nuts at the optimal time and evenly distributed throughout the dough.



Dried fruits

- » Rough chop into approximately 1/4" (5mm).
- » Sugar-coated ingredients may stick to dispenser and may not be added.

Nuts

- » Chop finely.
- » May impair the effects of gluten. Avoid using too much.

Seeds

Large, hard seeds may scratch dispenser and bread pan coating.

When adding fresh fruit, chocolate, or any other moist or viscous ingredient, add it directly into the bread pan. Do not use the raisin/nut dispenser.

Fresh fruits, alcohol-brined fruits

- » Do not use raisin/nut dispenser.
- » Only use added quantities in the recipe, as the extra water content of the ingredients will affect your outcome.

Cheese, chocolate

- » Do not use raisin/nut dispenser.
- » Break or cut into smaller chunks for easier mixing.

*Except for gluten free recipes.

Let's start **baking!** We've selected 27 delicious recipes for you to make and enjoy.

Menu 1: Basic

Rest 30-60 min Knead 20-30 min Rise 1 hr 50 min-2 hr 20 min Bake 50-55 min

Loaf size: See recipe
Crust option: 
Delay timer: Yes
Time Required: 4 hr-4 hr 5 min

Basic White Bread

Menu 1

Ingredients / Loaf Size	M	L	XL
Instant dry yeast:	¾ tsp	¾ tsp	¾ tsp
Bread flour:	400g / 14.1 oz. / 3⅓ cups	500g / 17.6 oz. / 4 cups+3 Tbsp	600g / 21.2 oz. / 5 cups
Butter:	2 Tbsp	2½ Tbsp	3 Tbsp
Sugar:	1½ Tbsp	1½ Tbsp	2 Tbsp
Dry milk:	2 Tbsp	2½ Tbsp	3 Tbsp
Salt:	1½ tsp	1¾ tsp	2 tsp
Water:	270mL / 1⅓ cups	330mL / 1⅓ cups	400mL / 1⅓ cups



Whole Wheat Milk Bread

Menu 1

Ingredients / Loaf Size L
Instant dry yeast: 1 tsp
bread flour: 150g / 5.3 oz. / 1¼ cups
whole wheat flour: 350g / 12.3 oz. / 3 cups
butter: 30g / 2 Tbsp
sugar: 1½ Tbsp
salt: 1½ tsp
milk: 350ml / 1⅓ cups

Menu 2: Basic Rapid

Rest — Knead 15-20 min Rise approx. 1 hr Bake 35-40 min

Loaf size: See recipe
Crust option: 
Delay timer: No
Time Required: 1 hr 55 min-2 hr


Basic White Rapid Bread

Menu 2

Ingredients / Loaf Size	M	L	XL
Instant dry yeast:	1½ tsp	1½ tsp	1½ tsp
Bread flour:	400g / 14.1 oz. / 3⅓ cups	500g / 17.6 oz. / 4 cups+3 Tbsp	600g / 21.2 oz. / 5 cups
Butter:	2 Tbsp	2½ Tbsp	3 Tbsp
Sugar:	1½ Tbsp	1½ Tbsp	2 Tbsp
Dry milk:	2 Tbsp	2½ Tbsp	3 Tbsp
Salt:	1½ tsp	1¾ tsp	2 tsp
Water:	270mL / 1⅓ cups	330mL / 1⅓ cups	400mL / 1⅓ cups

Menu 3: Basic Raisin

Rest 30-60 min Knead 20-30 min Rise 1 hr 50 min-2 hr 20 min Bake 50 min

Loaf size: See recipe
Crust option: 
Delay timer: Yes
Time Required: 4 hr

Basic Raisin Bread

Menu 3

Ingredients / Loaf Size	M	L	XL
Instant dry yeast:	¾ tsp	¾ tsp	¾ tsp
Bread flour:	400g / 14.1 oz. / 3⅓ cups	500g / 17.6 oz. / 4 cups+3 Tbsp	600g / 21.2 oz. / 5 cups
Butter:	2 Tbsp	2½ Tbsp	3 Tbsp
Sugar:	1½ Tbsp	1½ Tbsp	2 Tbsp
Dry milk:	2 Tbsp	2½ Tbsp	3 Tbsp
Salt:	1½ tsp	1¾ tsp	2 tsp
Water:	280mL / 1⅓ cups	330mL / 1⅓ cups	400mL / 1⅓ cups
★Raisins	85g / 3 oz.	100g / 3.5 oz.	120g / 4.2 oz.

Wholesome Seeded Whole-Wheat Bread

Menu 3



Ingredients / Loaf Size: L
Instant dry yeast: 1 tsp
Whole wheat flour: 300g / 10.6 oz. / 2½ cups
Whole wheat bread flour: 150g / 5.3 oz. / 1¼ cups
Butter: 30g / 2 Tbsp
Honey: 3 Tbsp
Salt: 1½ tsp
Flax seeds: 20g / 1½ Tbsp
Sesame seeds: 20g / 1½ Tbsp
Millet*: 30g / 2 Tbsp
Water: 310ml / 1¼ cups
★Sunflower seeds: 30g / 2 Tbsp

*Additional Instruction: Soak millet in water for at least 1 hour or overnight.

Ricotta Spelt Bread with Roasted Hazelnuts

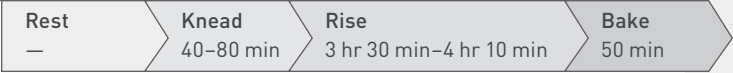
Menu 3

Ingredients / Loaf Size: XL
Instant dry yeast: 1¼ tsp
Bread flour: 350g / 12.3 oz. / 2⅞ cups
Spelt flour: 250g / 8.8 oz. / 2⅞ cups
Ricotta: 150g / 5.1 oz. / ⅓ cup
Olive oil: 30g / 2 Tbsp
Sugar: 1 tsp
Salt: ¾ Tbsp
Lukewarm water: 300g / 1¼ cups
★Hazelnuts, finely chopped*: 80g / 2.8 oz.



★Place into Raisin/Nuts dispenser.

Menu 4: French

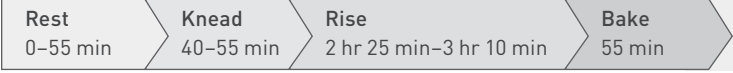


Servings: 16
Crust option: n/a
Delay timer: Yes
Time Required: 5 hr 40 min

Pain de Campagne Menu 4

- Instant dry yeast: ¾ tsp
- Bread flour: 320g / 11.3 oz./ 2⅔ cups
- Whole wheat flour: 80g / 2.8 oz./ ⅓ cup
- Salt: 1½ tsp
- Butter: 1 Tbsp
- Cold water (5°C): 280mL / 1 cup+3 Tbsp

Menu 6: Sourdough



Servings: 16
Crust option: n/a
Delay timer: Yes
Time Required: 5 hr

Sourdough Bread Menu 6

- Sourdough starter**: 1 cup (use provided sourdough cup)
- Bread flour: 400g / 14.1 oz./ 3⅓ cups
- Salt: 1 tsp
- Water: 150mL / ⅔ cup
- Instant dry yeast: ¾ tsp



German Sourdough Beer Bread Menu 6

- Sourdough starter**: 75g / 2.6 oz./ 4 Tbsp+1 tsp
- Bread flour: 200g / 7.1 oz./ 1⅓ cups
- Whole wheat flour: 150g / 5.3 oz./ 1¼ cups
- Whole rye meal: 100g / 3.5 oz./ ⅞ cup
- Butter: 30g / 2 Tbsp
- Sugar: 1 Tbsp
- Salt: 1 tsp
- Beer: 150mL / ⅔ cup
- Milk: 150mL / ⅔ cup
- Instant dry yeast: 1 tsp

**Refer to 'How to make Sourdough starter' on page 12.



Carrot Sourdough Bread with Seeds Menu 6

- Sourdough starter**: 1 cup (use provided sourdough cup)
- White spelt flour: 250g / 8.8 oz./ 2⅓ cups
- Whole grain rye flour: 175g / 6.2 oz./ 1½ cups
- Salt: 12g / ¾ Tbsp
- Carrots, finely grated: 200g / 7.2 oz./ 4 cups
- Lukewarm water: 300mL / 10.1 oz./ 1¼ cups
- Sesame seeds: 30g / 2 Tbsp
- Flax seeds: 30g / 2 Tbsp
- ★Sunflower seeds: 50g / 3 Tbsp
- Instant dry yeast: 1 tsp

Menu 7: Gluten-Free Bread



Servings: 16
Crust option:
Delay timer: No
Time Required: 1hr 50min–1hr 55min

Gluten- and Wheat-Free Bread Menu 7

- Milk: 310mL / 1¼ cups
- Eggs (M), beaten: 2
- Cider vinegar: 1 Tbsp
- Oil: 2 Tbsp
- Honey: 60g / 2 oz./ 3 Tbsp
- Salt: 1¼ tsp
- Brown rice flour: 150 g / 5.3 oz./ 1¼ cups
- Potato starch: 300 g / 10.6 oz./ 2½ cups
- Xanthan gum: 2 tsp
- Instant dry yeast: 2½ tsp

Additional Instructions: After 6mins (when beeps), scrape any residue from the sides using a rubber spatula within 3 mins.

Bob's Red Mill Gluten-Free Homemade Wonderful Bread Menu 7

- Ingredients / Loaf Size: L
- Warm water (40°C / 110°F): 360mL / 11.8 oz./ 1½ cups
 - Egg: 1
 - Egg whites: 3
 - Unsalted butter, melted: 55g / 2 oz./ ¼ cup
 - Bread mix: 1 package (454g / 16 oz./ 1lb)
 - Dry yeast: Entire packet (7g / 0.2 oz.)

Enhance your gluten-free breads with these flavorful add-ins!

Add any of these options—into the bread pan—to any of our gluten-free bread recipes for extra deliciousness.

Spicy Fruit Bread 1 hr 50 min	Mixed fruits: 100 g / 3.5 oz. Cinnamon: 2 tsp		
Maple Pecan Bread 1 hr 55 min	Maple syrup: 2 Tbsp Pecans: 50 g / 2 oz.		
Sundried Tomato & Parmesan Bread 1 hr 55 min		Parmesan cheese, grated: 50g / 2 oz./ 3 Tbsp Sundried tomatoes in oil, drained & chopped: 50g / 2 oz./ 3 Tbsp	
		Five Seeds Bread 1 hr 55 min	Linseeds: 1 Tbsp Sesame seeds: 2 Tbsp Pumpkin seeds: 1 Tbsp Poppy seeds: 1 Tbsp Sunflower seeds: 1 Tbsp

★Place into Raisin/Nuts dispenser.

Menu 8: Gluten-Free Cake

Rest —	Knead 20 min	Rise —	Bake 1 hr 30 min	Time Required: 1 hr 50 min
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Gluten-Free Banana Cake

Menu 8

Ingredients / Loaf Size: M

Butter, 1cm cubes: 80g / 2.8 oz. / ⅓ cup
 Sugar: 120g / 4.2 oz. / ½ cup+2Tbsps
 Large eggs, beaten: 3
 White rice flour: 160g / 5.6 oz. / 1⅓ cups
 Ground almonds: 50g / 1.6 oz. / ½ cup
 Bananas: 80g / 2.8 oz. / ⅓ cup
 Baking powder: 10g / 2 tsp



Additional Directions:

1. Select [8 Gluten Free Cake] for 1 hour 50 minutes
2. Press [↩] to start
3. After 2 mins—when the beep sounds—scrape any dough residue from the sides using a rubber spatula
4. After 12 minutes—when the beep sounds—scrape dough from the sides using a rubber spatula
5. When program is complete, remove cake from bread pan and allow it to cool, or serve hot with ice cream

Gluten-Free Chocolate Cake

Menu 8

Butter, 1cm cubes: 150g / 5.3 oz./ ⅔ cup
 Sugar: 150g / 5.3 oz./ ¾ cup
 Eggs (L), beaten: 3
 Dark chocolate, melted: 120g / 4.2 oz./ ¾ cup
 White rice flour: 120g / 4.2 oz./ 1 cup
 Cacao powder: 30g / 1 oz./ 2 Tbsp
 Baking powder: 10g / 2 tsp

Gluten-Free Tea Cake

Menu 8

Butter, 1cm cubes: 80g / 2.8 oz./ ⅓ cup
 Sugar: 160 g / 5.6 oz./ ¾ cup
 Eggs (L), beaten: 3
 White rice flour: 160g / 5.6 oz./ 1⅓ cups
 Ground almonds: 80g / 2.8 oz./ ⅓ cup
 Tea leaves, chopped: 2 tsp
 Baking powder: 10g / 2 tsp

Menu 11: Basic Dough

Rest 30–50 min	Knead 15–30 min	Rise 1 hr 10 min–1 hr 30 min	Time Required: 2 hr 20 min
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Instant dry yeast: 1 tsp
 Bread flour: 500g / 17.6 oz. / 4 cups+3 Tbsp
 Butter: 2½ Tbsp
 Sugar: 1½ Tbsp
 Dry milk: 2½ Tbsp
 Salt: 1¾ tsp
 Water: 310ml / 1¼ cups

Cinnamon Rolls

Yield: 8–10 rolls Menu 11

Roll

Instant dry yeast: 1 tsp
 Bread flour: 500g / 17.6 oz. / 4 cups+3 Tbsp
 Butter: 50g / 2 oz. / 3 Tbsp
 Sugar: 2 tsp
 Skimmed milk powder: 2 Tbsp
 Salt: 1 tsp
 Egg: 2
 Water: 200ml / ¾ cup+2 Tbsp

Topping

Butter: 30g / 2 Tbsp
 Mixed dried fruits: 200g / 7.1 oz. / 1 cup
 Soft brown sugar: 100g / 3.5 oz. / ½ cup
 Cinnamon: 2 tsp

Icing

Icing sugar: 150g / 5.3 oz. / 1¼ cups
 Milk: 6 tsp
 Lemon juice: 3 tsp



Additional Directions:

1. Add ingredients into bread pan in recipe order
2. Select [11 Basic]
3. Press [↩] to start.
4. Remove the dough and shape it into an oblong
5. Spread melted butter, cinnamon, soft brown sugar and mixed dried fruits on top
6. Roll up from long edge and cut into 8-10 pieces
7. Put pieces on baking tray, let rise for 30 min
8. Preheat oven to 430°F (220°C), bake for 15min
9. Sprinkle the icing sugar on top

Menu 12: Basic Raisin Dough

Rest 30–50 min	Knead 15–30 min	Rise 1 hr 10 min–1 hr 30 min	Time Required: 2 hr 20 min
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Instant dry yeast: 1 tsp
 Bread flour: 500g / 4 cups+3 Tbsp
 Butter: 2½ Tbsp
 Sugar: 1½ Tbsp
 Dry milk: 2½ Tbsp
 Salt: 1¾ tsp
 Water: 310mL / 1¼ cups
 ★Raisins: 100g / 3.5 oz./ ⅓ cup

If dough fermenting failed...make doughnuts!

1. Divide dough into pieces 1.2 oz (35g) each and shape them into balls. Cover them with a small towel and place them still for 10–20 minutes.
2. Roll into thin round shape and press dough with a doughnut mold.
3. Allow dough to ferment for 20–30 minutes (until it rises to double its original size) at a temperature of 85–95°F (30–35°C).
4. Deep-fry at an oil temperature of 340°F (170°C).
5. Sprinkle with cinnamon and powdered sugar.

Menu 13: Pizza Dough

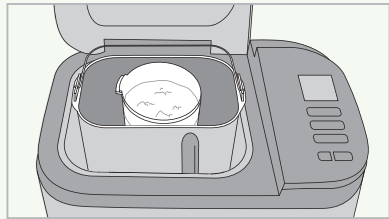
Knead 10–18 min	Rise 7–15 min	Knead 10 min	Rise 10 min	Time Required: 45 min
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Instant dry yeast: 1 tsp
 Bread flour: 475g / 16.8 oz./ 3¾ cups+3Tbsp
 Butter: 1 Tbsp
 Sugar: 1¾ Tbsp
 Dry milk: 1 Tbsp
 Salt: 1 tsp
 Water: 340mL / 1⅓ cups

Menu 14: Sourdough Starter

Time Required: 24 hrs

Rye flour: 80g / 2.8 oz. / $\frac{2}{3}$ cup
Salt: $\frac{1}{2}$ tsp
Plain yogurt: 60 g / 2 oz. / $\frac{1}{4}$ cup
Lukewarm water: 80mL
Instant dry yeast*: 0.1g



*Measure using provided sourdough starter spoon

Directions:

1. Make sure kneading blade is not in bread pan
2. Mix all the ingredients well in the provided sourdough cup
3. Place sourdough cup into bread pan
4. Set bread pan into main unit
5. Select **[14 Sourdough Starter]**
6. Press **[Start]** to start.
7. When machine beeps 8 times and a flashing red light appears (next to the Stop button)
8. Press **[Stop]** button and immediately remove sourdough cup

Menu 15: Cake

Time Required: 1 hr 55 min

Note: This menu only mixes ingredients and bakes.

Almond Cake with Raspberries and White Chocolate Icing

Menu 15

Soft butter: 170g / 6 oz. / $\frac{3}{4}$ cup
Milk: 4 Tbsp
All-purpose flour: 300g / 10.6 oz. / $2\frac{1}{2}$ cups
Baking powder: 10g / 2 tsp
Almond powder: 150g / 5.3 oz. / $1\frac{1}{4}$ cups
Icing sugar: 150g / 5.3 oz. / $1\frac{1}{4}$ cups
Eggs: 4
Vanilla pod: 1
Raspberries: 100g / 3.5 oz. / $\frac{3}{4}$ cup

Icing

White chocolate: 100g / 3.5 oz. / $\frac{3}{4}$ cup
Raspberries: 50g / 1.8 oz. / $\frac{1}{4}$ cup



Directions:

1. Cut butter into 1cm cubes. Cut vanilla pod in half lengthways and scrape out pulp. Use a handheld whisk on highest setting to beat eggs and icing sugar for approximately 5 minutes until creamy.
2. Set the kneading blade and put all ingredients into bread pan in the order listed. Pour the beaten egg mixture carefully over the top and scatter raspberries. Set the icing berries aside to thaw.
3. Select **[15 CAKE]**.
4. Press **[Start]** to start.
5. After 12 minutes—when the beep sounds—scrape any residue from the sides using a rubber spatula within 5 minutes.
6. Once the program has finished, open the lid and leave the cake to cool in the pan for about 30 minutes. Then, loosen cake and remove from bread pan. Slide the kneading blade out of the cake. Leave to cool down completely.
7. Blend remaining raspberries to a purée and strain through a sieve. Break the white chocolate into pieces and melt in a glass bowl over a saucepan of hot water. Spread the melted chocolate evenly over the cake. Add dots of raspberry purée to the top of icing and use a fork to swirl it through the icing. Wait until set, then serve.

Menu 16: Bake Only

Time Required: Depends on recipe

Spice Cake with Icing and Pistachios

Soft butter: 120g / 4.2 oz. / $\frac{1}{2}$ cup
Brown sugar: 200g / 7.1 oz. / 1 cup
Eggs: 3
Sour cream: 115g / 3.9 oz. / $\frac{1}{2}$ cup
Orange zest: 2 tsp
All-purpose flour: 250g / 8.8 oz. / $2\frac{1}{8}$ cups
Baking powder: 10g / 2 tsp
Ground cardamom: 2 tsp
Ground cinnamon: 1 tsp
Salt: $\frac{1}{2}$ tsp
Flaked almonds: 2 Tbsp

Icing

Egg white: 1
Icing sugar: 150g / 5.3 oz. / $1\frac{1}{4}$ cups
Lemon juice, squeezed: 1 Tbsp
Pistachios, chopped: 3 Tbsp



Directions:

1. Beat butter and sugar until fluffy. Gradually stir in 2 eggs. Stir in sour cream and orange zest.
2. In a separate bowl, mix the flour, baking powder, cardamom, cinnamon, salt and almonds. Add this mixture to batter and stir.
3. Remove the kneading blade and line greaseproof paper around bread pan, then pour in the mixed ingredients.
4. Select **[16 BAKE ONLY]**, set 1 hour on timer.
5. Press **[Start]** to start.
6. As soon as the machine beeps 8 times, open lid, remove pan. Remove cake with paper. Cool.
7. In the meantime, separate egg for icing. Stir egg white with icing sugar and lemon juice until smooth. Carefully remove the greaseproof paper from cake and place cake on a plate. Decorate cake with icing using a spoon and garnish with chopped pistachios.


Banana Bread







Butter: 100g / 3.5 oz. / $\frac{1}{2}$ cup
Caster sugar: 175g / 6.2 oz. / $\frac{3}{4}$ cup
Eggs: 2
Self raising flour: 250g / 8.8 oz. / $2\frac{1}{8}$ cups
Baking powder: 10g / 2 tsp
Bananas: 200g / 7.1 oz. / $\frac{7}{8}$ cup
Plain Yogurt: 40g / 1.4 oz. / 3 tbsp
Nutmeg: $\frac{1}{2}$ tsp
Golden Raisins: 125g / 4.4 oz. / $\frac{3}{4}$ cup
Walnuts: 100g / 3.5 oz. / $\frac{3}{4}$ cup
Poppy seeds: 50g / 3 Tbsp



Directions:

1. In a bowl, cream together butter and sugar until it is light and fluffy, add beaten eggs, then the flour and baking powder a little at a time until it is all incorporated.
2. Mash bananas until smooth and stir into mixture with yogurt. Add nutmeg, golden raisins, roasted nuts, and poppy seeds, and mix until smooth.
3. Remove the kneading blade and line greaseproof paper around the bread pan, then pour in the mixed ingredients.
4. Select **[16 BAKE ONLY]**, set 1 hour on timer.
5. Press **[Start]** to start.
6. Test the bread after about 45 minutes by gently pressing on the top, if it springs back, it is cooked. If not, it will need longer baking time.

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.		○			
	Ingredient spilled on heater element.			○		
	Power interruption (display 0:00).					
	Start/Stop pad was pressed after starting.					
	Top lid was open during operation.					
	Selection was wrong (DOUGH option 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 properly in pan.					
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough			
			Too much			○
		Yeast	Not enough			
			Too much			○
			No yeast			
		Water	Not enough			
			Too much			○
		No sweetening agents				
		Ingredients used other than prescribed.				○
		Flour	Old flour used.			
			Wrong type of flour used.			○
	Yeast	Yeast not placed in pan first, or liquids touched yeast before kneading.				○
		Old yeast used.				
		Wrong type of yeast used.				
	Temperature of water was either too hot or too cold. (Not within optimum temperature range of 68±8°F/20±5°C.)					

Collapsed after over-rising.	Bread doesn't rise enough.	Unleavened or not leavened enough				Not baked.	Slices unevenly and is sticky.
		Top of bread floured.	Under-browned and sticky.	Browned and floured sides, center sticky and raw.	Sides brown but flour coated bottom.		
							
			○			○	
			○			○	
						○	
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