

Panasonic[®]

Operating Instructions

Automatic Bread Maker (Household Use)

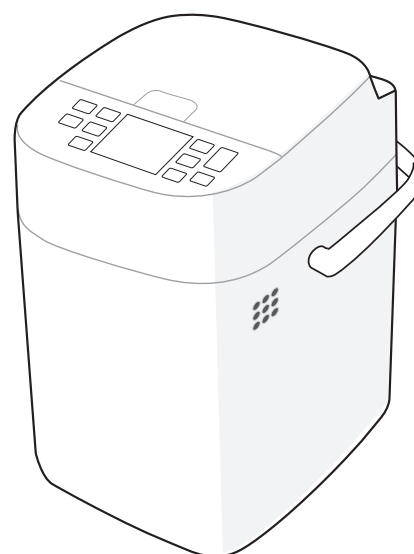
使用說明書

自動製麵包機（家庭用）

Model No
型號 **SD-PM1003**

English

中文（繁體）



Thank you for purchasing Panasonic product.

- Please read the instructions carefully to use the product correctly and safely.
- Please read the "Safety precautions" (P.EN2-EN3) and "Important Safety Information" (P.EN3) carefully of the instructions before use.
- Please keep the Warranty Card and this Operating Instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- The electronic version of the Operating Instructions for this product is available on the Panasonic official website.

Scan the QR code on the right to view the detailed recipes.



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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 product 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.
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- The symbols are classified and explained as follows:

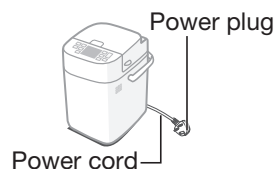
 This symbol indicates prohibition.	 This symbol indicates requirement that must be followed.
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WARNING

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.)
- **Do not disassemble, repair or modify this appliance.**
 - ➡ Please consult a Panasonic customer service centre on repairs.
- **Do not damage the power cord or power plug.**
Following actions are strictly prohibited. Modifying or placing near heating element, bending, twisting, pulling along, pulling over sharp edges, putting heavy objects on top, bundling the power cord and carrying the appliance by the power cord.
- **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the outlet.**
 - ➡ If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazards.
- **Do not plug or unplug the power plug with wet hands.**
- **Do not immerse the appliance in water, or splash it with water and / or any liquid.**
- **Do not let the power cord hang over the edge of table or worktop, or touch hot surfaces.**
- **Do not touch, block or cover the steam vents during use.**
 - Especially pay attention to children.
-  **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
Children should be supervised to ensure that they do not play with the appliance.
- **Always keep the infants and children away from the appliance including power cord.**
- **Make sure the voltage indicated on the label of the appliance is the same as your local supply. Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure the total wattage does not exceed the rated wattage of the outlet.**
- **Insert the power plug firmly.**





- **Dust off the power plug regularly.**
 - ➔ Unplug the power plug, and wipe with a dry cloth.
- **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 power plug and the power cord become abnormally hot.
 - The power cord is damaged or the appliance power fails.
 - The main unit is deformed, has visible damage or is abnormally hot.
 - The appliance makes abnormal turning noise during use.
 - There is unpleasant smell.
 - There is another abnormality or failure.
 - ➔ Unplug the appliance immediately and contact to the service centre for the check or the repair.



CAUTION

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



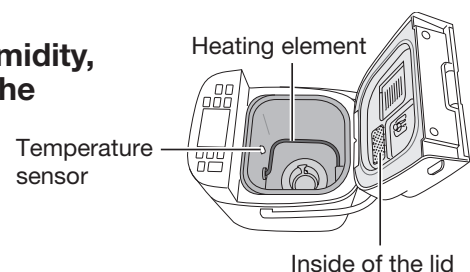
- **Do not touch the hot area such as the bread pan, inside of main unit, heating element or inside of the lid while the appliance is in use or immediately after use.**

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 use the appliance on following places.**
 - On uneven surfaces, on electrical appliances such as a refrigerator, on carpet or tablecloths, or on nonheat-resistant surface etc.
 - Places where it may be splashed with water or near a heat source.
 - Near any open water sources such as sinks, or the like.
 - **Do not use the appliance near wall, furniture, or in enclosed spaces such as built-in cupboard.**
 - ➔ Position the appliance on a firm, dry, clean flat heatproof workshop at least 10 cm from the edge of worktop, and at least 5 cm from adjacent wall and other objects.
 - **Do not remove the bread pan or unplug the appliance during use.**
 - **Do not insert any object in the gaps.**
 - **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.
-
- **Unplug the power plug from the outlet when the appliance is not in use.**
 - **Make sure to hold the power plug when unplugging it. Never pull on the power cord.**
 - **Before handling, moving, and cleaning, unplug the appliance and allow it to cool down.**
 - **This appliance is intended for household use only.**
 - **Be careful when pouring hot liquids into a food processor or blender, as sudden steam pressure may cause hot liquid to splash out.**

Important Safety 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 exceed the capacity of flour (max 300 g), raising ingredients [Instant dry yeast max : 4.2 g, natural yeast (fermented) max: 25 g] and raisins/nuts (max 100 g). (See P. EN4.)**
- **Do not use a knife or any other sharp tool to clean the heating element.**
- **Do not drop the appliance to avoid damaging it.**
- **Do not store any ingredients or bread in the bread pan.**
- **Make sure to use an appropriate blade for the menu. Using incorrect blade may occur damaging to a non-stick coating on the blade or bread pan.**
- **Make sure to clean the appliance after every use. (See P. EN6)**



This symbol on the products indicates "Hot surface and should not be touched without caution".

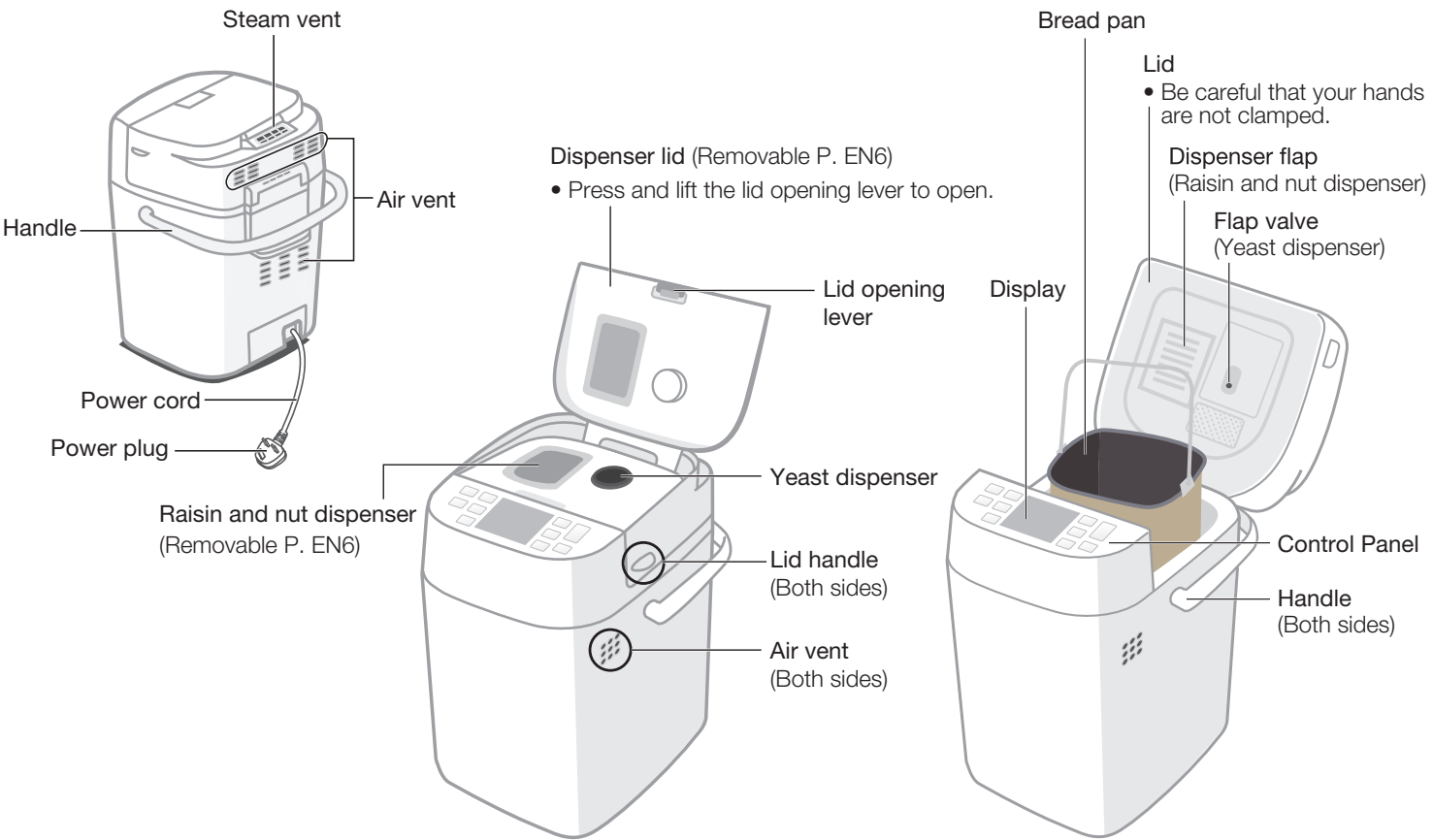
Specifications

Power Supply		220 V ~ 50 Hz	Overheating prevention device		Temperature fuse
Power Consumption	Rated Heating Power	360 W	Dimensions (approx.)	Width	24.1 cm
	Rated Kneading Power	80 W		Depth	30.4 cm
				Height	34.7 cm
Net Weight (approx.)		6.0 kg	Length of Power Cord (approx.)		0.9 m
Capacity	Flour	(Bread / Dough) max. 300 g			
	Yeast	(Dry yeast) max. 4.2 g ; (Natural yeast (raw)) max. 25 g			
	Raisins, nuts	(Raisins/nuts) max. 100 g			

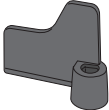
Parts Names and Accessories

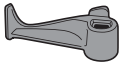
Main unit (include blades)

■ Please clean the bread pan, blades and accessories before initial use. (P. EN6)



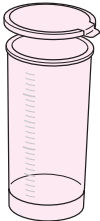
Blades

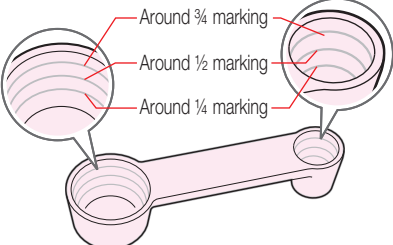
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● Bread blade
Do not operate continuously for more than 6 hours.
- 

● Blade for noodles and mochi
Do not operate continuously for more than 6 hours.

Accessories (1 piece each)

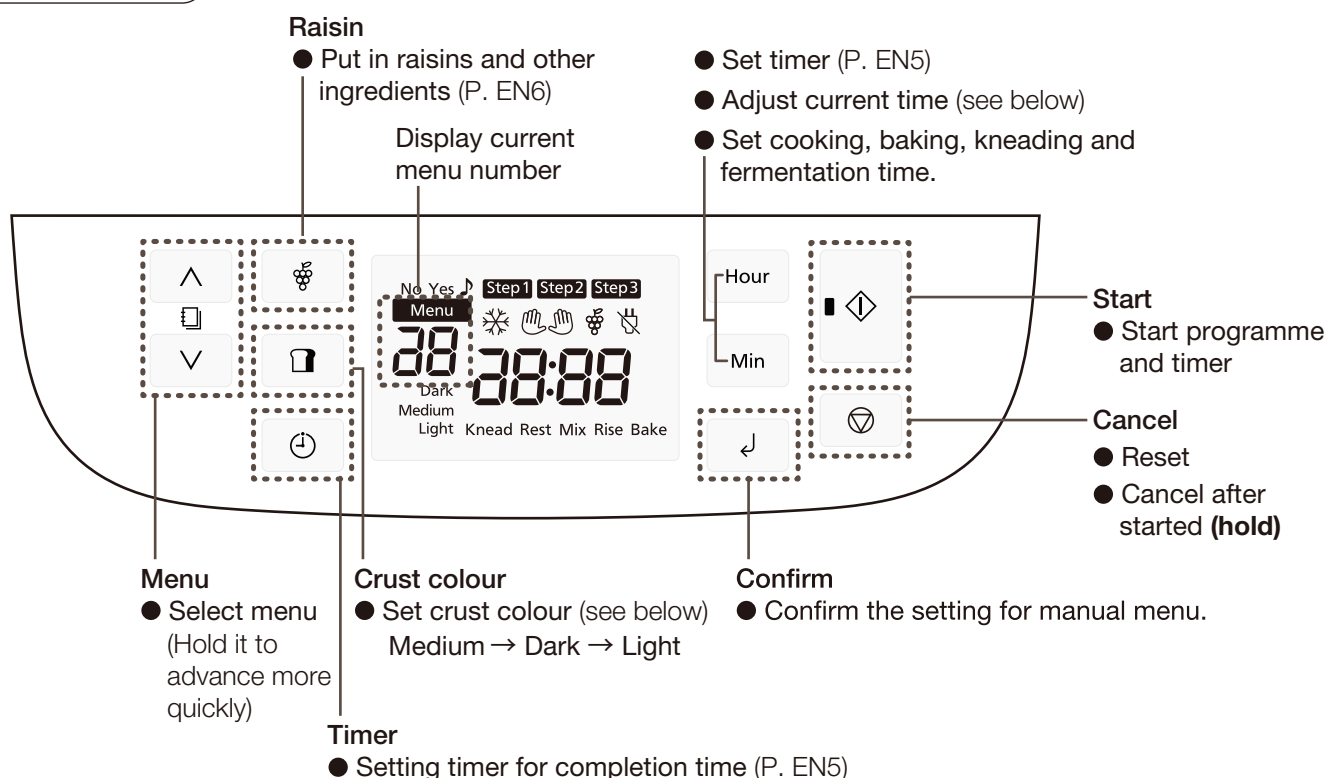
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● Natural yeast culture vessel
(Attached with lid)
- 

● Measuring spoon
"1 tbsp" in this Instructions refers to "1 tablespoon"; and "1 tsp" refers to "1 teaspoon".

Part Names and Descriptions

Control panel (The LCD display will disappear when the power plug is unplugged.)



• Above picture shows all words and symbols, but only those relevant will be displayed during operation.

Current time adjustment (clock displays)

● The time is displayed in the 24 hours system.

- Confirm if the current time is correct. Please refer to the below to adjust to the current time if it is incorrect.
- ① Plug in (You cannot adjust time if it is not plugged in.)
 - ② Long press "Hour" or "Min".
 - After beep sound was heard, the time display flashes.
 - ③ Adjust time by pressing "Hour" or "Min" while the time display is flashing. (Hold for fast forward)
 - Completed when flashing stops.
 - ④ Pull out the power plug if not in use.
 - Time adjustment cannot be completed if you pull out the power plug before the flicker stops.

Crust colour function



You can set the crust colour as "Medium", "Dark" or "Light".

- ① After selecting function of menu, press "🍞" button to choose your preferred crust colour.
- ② Press "◀▶" button
 - The available menu with "🍞" symbol.
 - The more sugar added, the darker the bread crust will be. The height of the bread will be reduced as sugar is reduced.

Timer function



Set the time for completion of baking

- ① Confirm if the current time is correct.
 - Adjust to current time if it is not. (P. EN5 "Current time adjustment")
- ② After selecting function of menu, press "⌚" button.
 - After beep sound was heard, the time display flashes.
- ③ Press "Hour" or "Min" button to set the baking completion time. (It would only show the available time.)
- ④ Press "◀▶" button (timer setting completed)
 - For the menus with "🍇" and "🍞" functions, please set the "🍇" and "🍞" functions first, and then set the "⌚" function when making a "Timer" function.

Part Names and Descriptions

Control panel

(The LCD display will disappear when the power plug is unplugged.)

Raisin function



Addition amount
should not exceed
100 g.

Choose Automatic adding (when the LCD displays " Yes "), or Manual adding (when the LCD displays " Yes ♪ ") according to the ingredients you want to add.

- ① After selecting function of menu, press " ⚙ " button to select " Yes " or " Yes ♪ ".
(The corresponding display will flash.)
- ② Press " ⬆ " button (If you choose " Yes ♪ ", after hearing beep sounds, manually adding additional ingredients within 3 minutes *, then close the lid and press " ⬆ " button again.)
* Without adding additional ingredients or without pressing " ⬆ " button within 3 minutes, the beeper will sound and the machine will restart automatically.
• The time for adding ingredients varies by the menu and room temperature.

Ingredients are added automatically (place in Raisin and nut dispenser)
Dry ingredients and hardly melt ingredients

Dried fruits * Cut into small cubes less than 5 mm.
Nuts * Cut into small cubes less than 5 mm.
Green peas * Sop up water.
Olives * Core and cut it into 1/4 and sop up the water.
Ham, bacon and sausage * Cut it into cubes of 10 mm wide.
* Do not add ingredients if the timer function is used.
(It goes rotten easily particularly in summer.)

Ingredients are added manually (add manually when beeper sounds) Moist, viscous and soluble ingredients

Macerated fruits, onions and other chopped vegetables
Cheese, chocolate, etc
• Sesames and other small ingredients ought to be added in the bread pan before beginning.
(Not over approx. 20% of flour weights)

- Place the additional ingredients evenly to the Raisin and nut dispenser.
If pile the ingredients, it may not be dispensed properly.
- Depending on the type and condition of ingredients,
 - it may not be possible to add in 100 g ingredients.
 - a small quantity of ingredients will cling to the walls of the Raisin and nut dispenser sometimes.
- The sugar coated fruits may not be added because the sugar may melt and stick onto the dispenser when the weather is hot or when using timer function.
- If you add too much ingredients, it affects the bread rising.
- Some ingredients may not keep their original shapes.

Please follow the ratio and amount of ingredients of various recipes.
Otherwise, the ingredients may fly out from the bread pan, then be burned by heating element to generate unpleasant smell or smoke.

Pay attention to use following additional ingredients

- **Addition of hard ingredients may damage the fluorine coatings inside the bread pan. Please use it carefully.**
 - Having the fluorine coating unconsciously will not harm your health.

- Cereal
- Fruit oatmeal
- Sugar - coated nut
- Maple sugar cube
- Pearl sugar
- Sugar cubes
- Rock salt and others

- **The dough won't rise if any fresh fruits with a rich content of protein-catabolic enzyme is added.**

- Melon
- Kiwi fruit
- Fig
- Mango
- Pineapple
- Papaya and others

Cleaning & Care

- Please clean and dry as quick as possible! (Do not put an unclean or wet bread pan back into the main unit.)
- Clean with a soft sponge! (Do not use cleanser or metal brush to clean the bread pan. And do not use the nylon face of a sponge, sponges wrapped in nylon net or dish dryer as well.)

Bread pan, blade

Wash with water after the residual dough is cleared.

- ① Add a small amount of hot water into the bread pan and keep it still for a while.
 - If blade is hard to remove, rotate the blade slightly to remove it.
 - ② Clean the bread pan and the blade with a soft sponge.
 - Do not leave dough residue around the installation shaft. Residual dough may damage the non-stick coating of the bread pan.
 - ③ Remove any residual dough if still on the blade. Using a bamboo stick is recommended.
- Any residual dough on the shaft may cause the blade to be easily detached or left in the bread.
 - Use kitchen detergents (neutral) to clean the shaft if it is very dirty.

Main unit

Wipe with a well-wrung cloth.

- Clean away the flour, instant dry yeast and ingredients left inside the main unit.

Raisin and nut dispenser

After cleaning with a wrung-out damp cloth, allow it to air dry naturally.

- Do not wipe the yeast dispenser with a dry cloth, as static electricity may prevent the dry yeast from dispensing properly.

Lid

Wipe with a well-wrung cloth.

- Use a well-wrung cloth to clean away the instant dry yeast on the flap valve.
If the bread rises excessively and touches the inner lid, the coating may corrode. However, this will not affect the bread-making performance, and accidental ingestion of any flaked coating poses no health risk. After baking, promptly wipe the inner lid with a wrung-out damp cloth.

Dispenser lid

Remove and wash with water

- Open the top lid to approximately a 70-degree angle, then lift upward from the right side.



Bread-making preparations and ingredients

Menu 1

Bread

Crispy crust and delicious taste

Time required: approx.4 h

English

High-gluten flour	250 g
Butter	10 g
Granulated sugar	18 g (1½ tbsp)
Milk powder	6 g (1 tbsp)
Salt	5 g (1 tsp)
Water *1	190 g (mL)
Dry yeast	2.8 g (1 tsp)

*1 Use 5 °C cold water and reduce the amount of water by 10 g (mL) if the room temperature is above 25 °C.

• Completion time preset range: after 4 - 13 hours.

• The time for adding additional ingredients: approx. 1 hour 5 minutes-1 hour 35 minutes

☞ Indicates additional ingredients such as raisin, nut can be added automatically or manually.

☐ Indicate bread crust colour can be selected: Medium, Dark, Light.

⌚ Indicate the completion time of bread can be preset.

● The small icons in the front of all menu ingredients, the meanings is as follows:

☐ Should be placed into bread pan.

☞ Should be placed into yeast dispenser.

☞ Additional ingredients that can be added in raisin and nut dispenser directly.

☞ Add ingredients or additional ingredients, or do manual operations.

❄ This icon is only displayed in the ice cream menu. (Requires the SD-9F01 Ice Cream Container)

Preparation

1

Place the appliance on a firm, dry, clean flat heatproof worktop.

2

Open the lid, rotate the bread pan anticlockwise and remove it.

Place the kneading blade into the shaft.

• After installation, there is 3 cm clearance.

• It shall be free from any dough around.

3

Place the ingredients with bread pan icon into the bread pan in the order listed in the recipes.

Place the bread pan into the main unit by turning it clockwise, then close the lid.

• Put on the ingredients on the other into the bread pan like a mountain, and add the water along the periphery.

• The handle of bread pan will stand up. (To make it convenient for taking out the pan.) There is no need to press it down to the bottom.

4

Open the dispenser lid, add dry yeast into the yeast dispenser. Then close the dispenser lid and plug in.

• To prevent dry yeast from getting wet or being unable to fall into bread pan due to static electricity, make sure the dispenser lid and dispenser are dry before putting in. The yeast dispenser is wet, please use tissue to absorb the moisture instead of wiping. (Static electricity will be generated by wiping) Yeast cannot drop from the yeast dispenser will cause bread with poor fermentation.

• Do not open the lid, otherwise the dry yeast will spill out.

5

Press the menu $\wedge$ $\vee$ button to change the menu number.

Select menu "1", then choose to set following convenient function. (Available functions of each menu are indicated by the following icons next to the recipe.)

Press "☞" button to choose whether to add additional ingredients. (Default: "No")

• Additional ingredients can be added automatically, choose "Yes".

• Additional ingredients should be added manually, choose "Yes ☞", the appliance will make a beep sound to remind adding ingredients. The display "Yes ☞" is flashing.

• Choose "No" if do not add additional ingredients.

Press "☐" button to choose bread crust colour. (Default: Medium)

Press "⌚" button to preset the completion time of bread. (Default: The time after the start of the current time)

For more details of the above convenience functions, please refer to P.EN5 ~ EN6.

6

Press "☞" button, the display will show the approximate time of completion.

• Sound will be heard while the dry yeast is falling through the yeast dispenser.

• If "☞" function "Yes ☞" is selected, please open the lid when beeper sounds, add the additional ingredients manually into the bread pan, Then press "☞" again. (As dry yeast has been added at this moment, lid can be opened.)

7

After menu programme is completed, beep sounds will be heard.

After confirming the completion of baking, press "☞" button and unplug.

8

Take out the bread pan by using dry thick oven gloves and place it on a table with kitchen cloth to cool down.

Then remove the bread and place it on the baking grille or other similar grille for cooling down.

• Do not use wet oven gloves, otherwise it easily causes burn.

• Pay attention to the rest place of the bread pan. (The bread pan is really hot.)

• The bread will deform or shrink, if it is left inside the machine for a while.

• Do not use a knife etc to take bread out.

• After bread is taken out, confirm if the bread blade is embedded into the bread. If yes, take it out. (The bread blade will be damaged if you cut the bread directly.)

• Please don't touch the bottom of bread pan. (Bread blade rotation may damage bread shape.)

Method

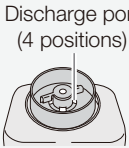
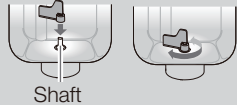
Taking out

In case of the following displays...

Display		• Notifies you of power failure during operations. If power fails for less than 10 minutes, the operations will resume when power supply resumes. (Unsuccessful bread-making may occur sometimes) • It will still display when the power plug is plugged in after it is removed.
Display		• Notifies you of using a wrong container. • Please use the correct container according to the menu.
Display		• The oven temperature rises high due to continuous use. (above 40 °C) Open the lid to reduce heat inside of the main unit fully. (Cool down for about 1 hour after baking is finished)
Display		• Failure • Please contact with Panasonic service centre for repair.

Troubleshooting

Please confirm the following issues first. If any anomaly is still identified, please contact Panasonic customer service centre immediately.

When the following conditions happen	Causes	Solutions
Key operation is disabled	● Power plug is not plugged in.	Plug in the power plug.
Press "◀▶" but no operation (No kneading)	● "Rice flour bread" function starts only from " Rest ". Kneading does not operate in the very beginning.	
Dry yeast is not dispensed.	● Timing for automatically adding dry yeast depends on the room temperature and menu you have selected.	
	● Yeast dispenser is damp or has static electricity.	Wipe with a wrung cloth and air dry.
	● Is the dry yeast dampened?	Use new dry yeast.
Raisins and nuts cannot be added.	● Are the ingredients piled up?	Spread the ingredients flat.
Operation stops midway (Display current time)	Power interruption during operation? ● Operation will be stopped if power fails for more than 10 minutes.	The dough can be used again if the operation stops in a dough state.
	Paddle stops rotating? ● If too many ingredients are added or the paddle becomes jammed by hard materials, the motor may become overloaded. This will trigger the safety mechanism and cause the paddle to stop in the middle way. (Even after the operation is completed, the contents may remain powdery and unbaked.)	Unplug the power immediately. Discard the contents of the bread pan. Allow the unit to rest for at least 30 minutes. Then, restart according to the instructions in the manual and use the ingredient quantities specified in the recipe. If the unit still fails to operate normally after following the above steps, please contact Panasonic customer service centre for repair.
Timer cannot be set.	● It the time you want to set beyond the timer range? The time needed to complete baking varies from different menu.	Adjust timing according to the recipe. [Timer setting examples] Menu: bread Current time: 8:30 p.m. (LCD screen displays 20:30) Scope of time settings: 0:40 a.m. to 9:30 a.m. ("0:40"- "9:30") * It is impossible to set the time beyond the range above.
Start kneading immediately after timer setting.	● For the bread, Pain de mie, Rice bread, French bread and Whole wheat bread functions that use instant dry yeasts, only the initial " Kneading " procedure will be started immediately after timer setting.	
Sounds are heard during operation and timing	The following sounds are normal. ● When dough kneading, air discharge or mochi making are going on, • the sounds of kneading are heard. • the sounds of motor running are heard. • the sounds of mochi making are heard. ● When instant dry yeast and the ingredients of the raisin and nut dispenser are added into the bread pan. • the sounds of opening the flap valve and the dispenser flap are heard.	
Abnormal sounds on the blade	● There is a clearance between the blade and the shaft. (The front end moves by 3 cm or so.)	
Plug into the outlet, the current time on display is "0:00"	● The lithium battery is at the end of its working life. * Before replacement of battery, operations can be continued with power plug inserted. * Set the current time whenever you use the timer functions.	Please send to the service centre for professional maintenance staff to replace the battery.
Powders still remain and baking does not occur	● Have you forgotten to install the blade?	Install the blade.
	● Is the blade shaft excessively fastened in the bread pan so that it cannot move?	Please replace the main shaft bearing if the blade shaft does not rotate. (Please consult your Panasonic customer service centre.)
Dough is leaking out at the bottom of the bread pan	● A small amount of dough leaks out from the discharge port of the bread pan during operations. (To avoid affecting the rotations, the dough that enters the rotational part will be discharged.) This is normal. Please confirm if the blade is rotating.  Discharge port (4 positions) At the bottom of the bread pan	 Shaft
The bottom of the bread pan turns black	● The bottom of the bread pan may turn black due to frictions when kneading.	In that case, please wipe and clean with a damp kitchen towel.

● Smokes or odors may occur upon initial use. However, they will disappear some time after use. Operations are not affected.

非常感謝您購買Panasonic的產品。

- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 使用前請務必仔細閱讀“安全方面的注意事項”（P. TC2～TC3）和“重要信息”（P. TC3）。
- 保用證請與本使用說明書一起妥善保管。
- 因對本產品的使用不當或未能遵循相關說明，Panasonic 將不承擔任何責任。
- 本產品可通過Panasonic官方網站獲取電子版使用說明書。

詳細食譜
請掃描右
側二維碼
查看了解



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安全方面的注意事項

請務必遵守

為了減少人身傷害、觸電及火災的風險，請務必遵守下面說明的事項。

■以下標誌表示因錯誤使用本產品而造成傷害和損失的程度。



警告

有可能導致死亡或重傷的事項。



注意

有可能發生人身傷害或損壞財產的事項。

■針對務必需要遵守的事項，用以下符號予以區分說明。



表示禁止事項。



表示務必做到的事項。



警告

為了避免觸電、因短路造成的火災、發煙、燒傷或受傷的風險。



●切勿讓嬰兒或兒童玩耍包裝材料。（可能會導致窒息）

●絕對不可自行拆解、修理或改裝本產品。

➡請至Panasonic 客戶諮詢服務中心諮詢維修事宜。

●請勿損壞電源線或電源插頭。

嚴格禁止以下行為：

損傷、加工或將其放置在加熱器附近，強行彎曲、扭轉、拉扯、

從尖銳邊沿拉過電源線，在電源線上放置重物，捆紮電源線以及使用電源線提拉本產品。

●電源線或電源插頭損壞或插座鬆動時，切勿使用本產品。

➡如果電源線損壞，為了避免危險，必須由製造商、其維修部或類似部門的專業人員更換。

●請勿用潮濕的手插拔電源插頭。

●請勿將本產品、電源線和電源插頭浸泡在水中（任何液體）或對其噴水

●請勿讓電源線懸掛在桌子或工作檯邊緣，或使其觸碰到高溫表面。

●切勿觸摸、堵塞或將臉貼近正在冒蒸汽的部位。

●特別注意兒童。



●本產品不打算由兒童或有體力、感官或精神缺陷的人或缺乏經驗知識的人使用，除非有負責他們安全的人對他們進行產品使用有關的監督和指導。

應照看好兒童，確保他們不玩耍本產品。

●請務必確保嬰兒和兒童遠離本產品及其電源線。

●請務必確保本產品的標籤上指示的電壓與當地電源電壓一致。還應避免在同一電源插座中插入其它設備，以免電路過熱。但如果連接多個電源插頭，應確保總功率不超過電源插座的額定功率。

●電源插頭須完全插入插座內。

電源插頭



電源線

- **請定期清除電源插頭上的灰塵。**
 - ➔ 拔下電源插頭，並用乾布進行擦拭。
- **若本產品發生運作異常時，請立即停止使用本產品，並拔出電源插頭。**

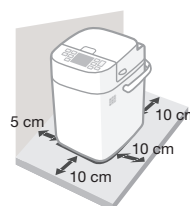
異常或故障事例：

 - 電源插頭和電源線異常發熱
 - 電源線破損、無法通電
 - 本體變形、有明顯損壞或異常發熱。
 - 使用過程中有異常的轉動聲。
 - 使用過程中有難聞的氣味。
 - 出現其它異常或故障。
 - ➔ 請立即拔掉插頭並與客戶諮詢服務中心聯繫進行檢查或維修。

⚠ 注意

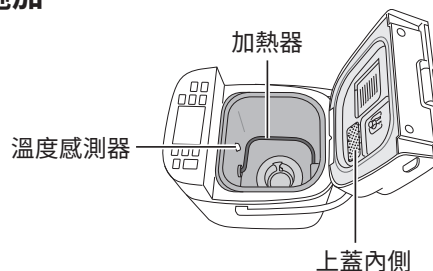
為了避免觸電、火災、燒傷、受傷或財產損失的風險。

- **切勿在使用本產品時或剛使用後觸碰高溫表面，如麵包容器、本體內部、加熱器、上蓋內側等高温部位。本產品在使用過程中可接觸部位可能會變熱。請特別小心使用後的餘熱。**
 - ➔ 為防止燙傷，取出麵包容器或剛做好的麵包時務必戴上高溫隔熱手套。（不要使用潮濕的高溫隔熱手套）
- **請勿在下列場所使用本產品。**
 - 不平穩的表面、雪櫃等電器上，地毯或桌布上，或非耐熱的表面等。
 - 可能會濺到水的地方或熱源附近。
 - 靠近水槽等或任何開放式水源附近。
- **切勿在靠近牆壁、家俱或封閉空間（如嵌入式櫥櫃）的場所使用本產品。**
 - ➔ 請將本產品放置在穩固、乾燥、清潔且平坦耐熱的工作檯上，本產品距離桌子邊緣 10 cm 以上，遠離牆壁等物體須至少 5 cm。
- **使用時請勿取出麵包容器或從插座中拔出電源插頭。**
- **請勿往縫隙裏插入任何物體。**
- **請勿使用外接定時器等。**
 - 本產品不能在外接定時器或外接獨立遙控系統的方式下運行。
- **不使用本產品時，移動和清潔前務必確保已關閉本產品電源開關，並從插座中拔出電源插頭。**
- **拔出電源插頭時，務必握住電源插頭。禁止用力拉扯電源線。**
- **移動、清潔本產品前請確保本產品處於冷卻狀態。**
- **本產品僅限於家庭使用。**
- **當熱液體倒入食物處理機或攪拌器時要小心，可能因蒸氣突然噴發導致熱液體外溢。**



重要安全訊息

- 請勿將本產品用於室外、高濕的室內或對右圖所示部位施加重力，否則會引起故障或變形。
- 請勿超過麵粉（300 g）、發酵劑（乾酵母 4.2 g、天然酵母 25 g）和配料（100 g）的最大使用量（請參閱 P. TC4）
- 請勿使用刀具或其他鋒利的工具來清潔加熱器。
- 請勿跌落本產品，以免損壞產品。
- 請勿在麵包容器中存放任何材料或麵包。
- 確保依食譜使用合適的葉片。使用錯誤的葉片可能損傷葉片和麵包容器上的不黏塗層。
- 每次使用之後請務必清潔本產品。（請參閱 P. TC6）



此符號表示：產品表面高溫，觸碰時請小心謹慎。

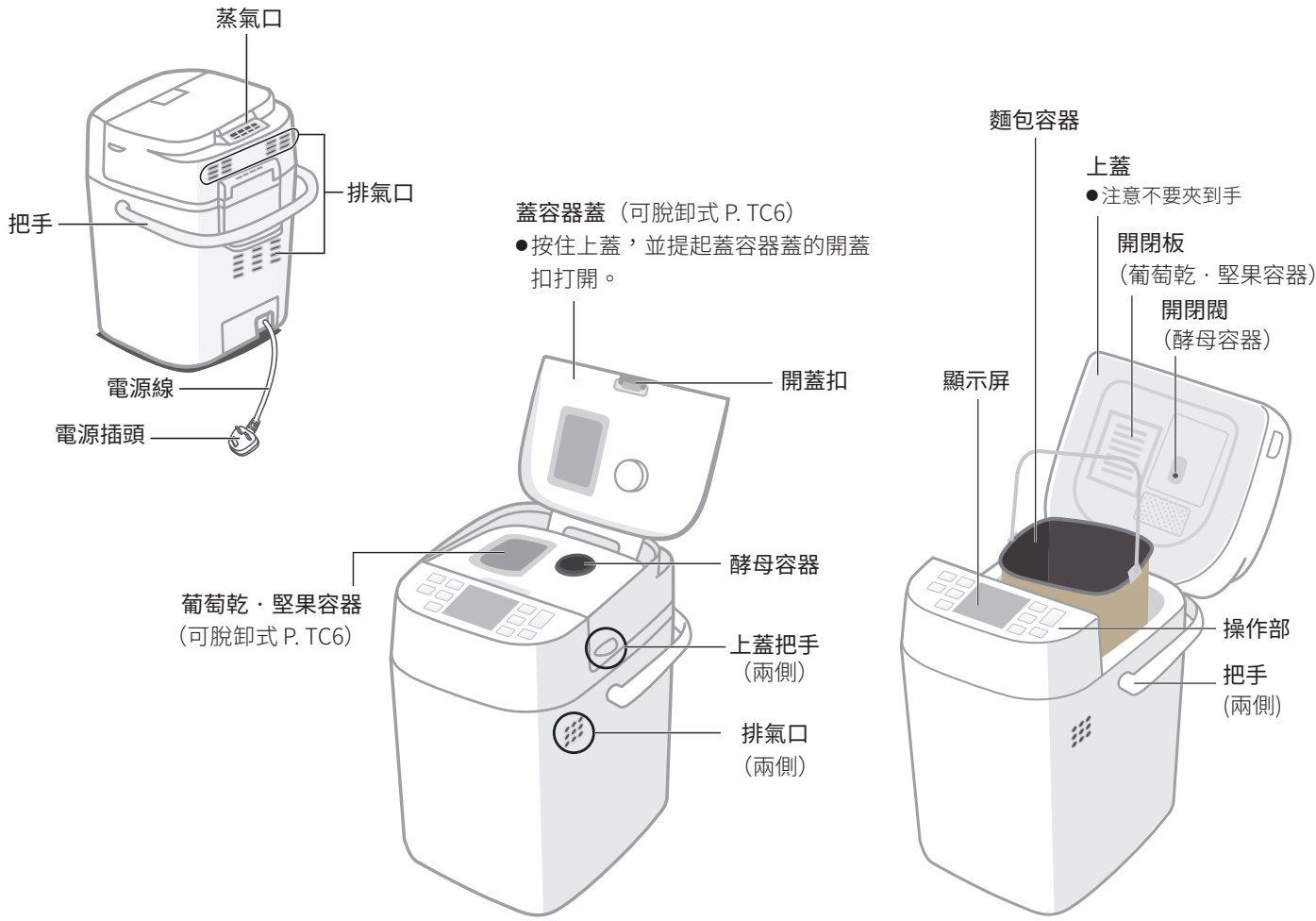
規格

電源		220 V ~ 50 Hz	防止溫度過高裝置		溫度保險絲
功率	額定電熱功率	360 W	尺寸 (約)	寬	24.1 cm
	額定和麵功率	80 W		深	30.4 cm
				高	34.7 cm
淨重 (約)		6.0 kg	電源線長度 (約)		0.9 m
容量	麵粉	(麵包/麵糰) 最大使用量：300 g			
	酵母	(乾酵母) 最大使用量：4.2 g；(生種天然酵母) 最大使用量：25 g			
	葡萄乾、堅果	(葡萄乾/堅果類) 最大使用量：100 g			

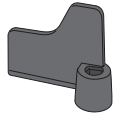
各部件的名稱和配件

本體 (包含葉片)

■初次使用時，請清洗麵包容器、葉片、配件等。(P. TC6)

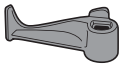


葉片



●麵包用葉片

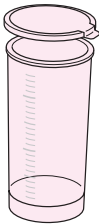
不可連續使用超過6小時



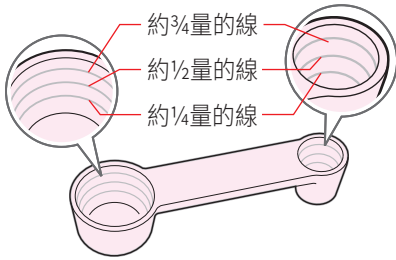
●製作麵條、麻糬用葉片

不可連續使用超過6小時

配件 (各 1 個)



●天然酵母培養容器 (附有蓋)



(大計量匙)

(小計量匙)

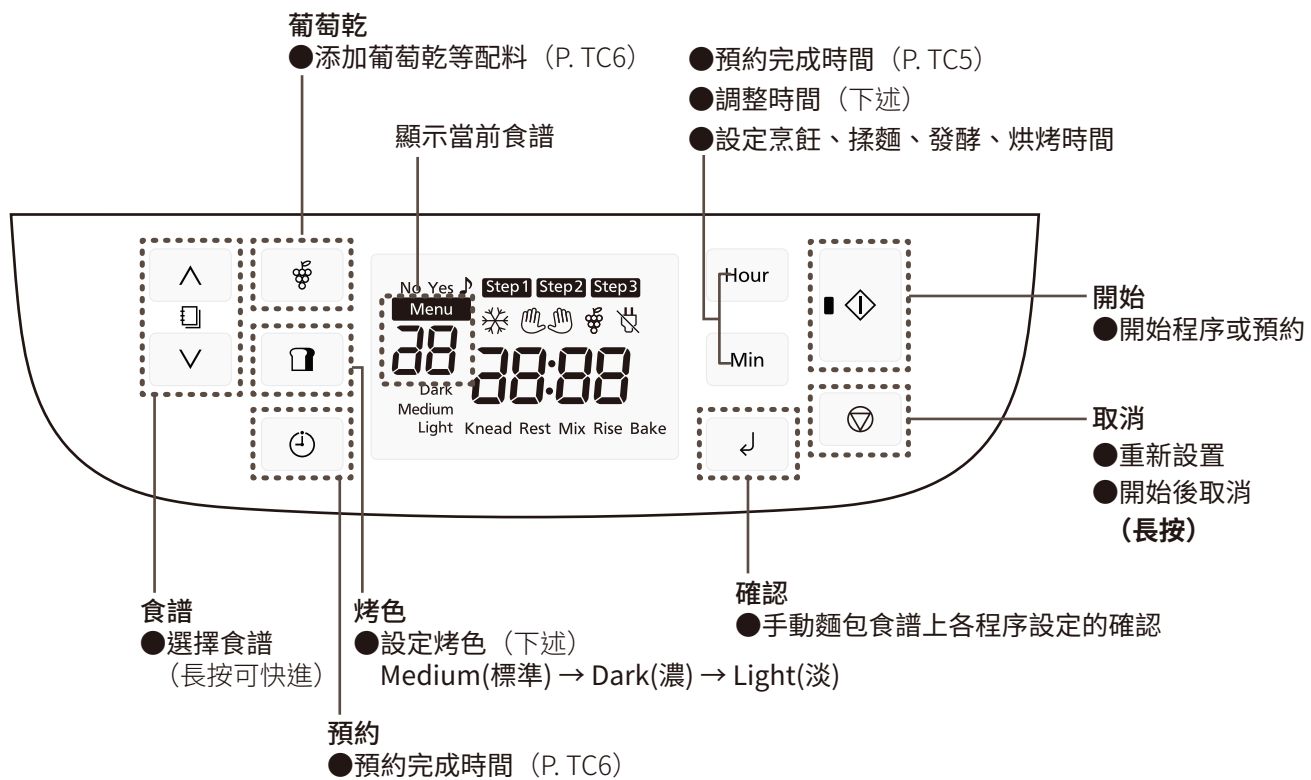
●計量匙

本說明書中所述材料“大1”是指“大計量匙1匙”的意思；“小1”是指“小計量匙1匙”的意思。

各部件的名稱和說明

操作部

(拔掉電源插頭時，液晶顯示會消失)



●上方圖示顯示所有文字和圖標，實際使用時僅顯示與當前食譜有關的內容。

時間調整 (時鐘顯示)

●時間顯示為24小時制。

●確認機上顯示時間與當前時間相符，不符合時，請按下方步驟調整至當前時間。

- ①插入電源插頭 (如果不插電源則無法調整時間)
- ②長按“Hour”或“Min”
 - 聽見嗶的聲音後，時間顯示閃爍。
- ③請在時間顯示閃爍時按“Hour”或者“Min”調整時間 (長按時可快進)
 - 調整完成後，停止操作，待閃爍停止即完成。
- ④若無需使用麵包機，則拔出電源插頭
 - 閃爍停止之前拔掉電源插頭的話，時間調整無法變更完成

烤色 功能



烤色可設定為“Medium(標準)”、“Dark(濃)”、“Light(淡)”三種。

- ①選擇食譜功能後，按下“”鍵
選擇自己喜歡的烤色
- ②按下“”鍵
 - 可以設定“烤色”的食譜帶有“”標誌。
 - 若增加砂糖的份量，則使烤色變深。減少用量烤色會變淺，高度也會變低

預約功能



預約在指定時間完成烘烤。

- ①確認機上顯示時間與當前時間相符。
 - 不符合時，調整至當前時間。(P.TC5 “時間調整”)
- ②選擇食譜功能後，按下“”鍵
 - 聽見嗶的聲音後，時間顯示閃爍。
- ③按住“Hour”或者“Min”鍵調至烘烤完成的預定時間。(僅顯示可預約的時間)
- ④按下“”鍵 (預約完成)
 - 可使用“”和“”功能的食譜在“預約”時，請先設定“”、“”功能後再設定“”功能。

各部件的名稱和說明

操作部 (拔掉電源插頭時，液晶顯示會消失。)

葡萄乾 功能



放入量不超過 100 g

根據添加的配料選擇

自動投入 (液晶顯示 “Yes”) 或手動投入 (液晶顯示 “Yes ♪”)。

- ①選擇食譜功能後，按下 “ ” 鍵，選擇 “Yes” / “Yes ♪” (使其閃爍)
 - ②按下 “ ” 鍵 (若選擇 “Yes ♪” 則發出嗶嗶聲後，需在 3 分鐘*手動放入配料，然後蓋上上蓋，再次按下 “ ” 鍵)
- ※ 3 分鐘內未放入配料或未按下 “ ” 鍵，蜂鳴器會發出聲音，並自動開始。
- 配料投放的時間因食譜及室溫的變化而變化。

自動投入的材料 (可放置在葡萄乾・堅果容器中) 乾燥的、不易融化的配料	水果乾類 * 切成 5 mm 以下的小塊
	堅果類 * 打碎為 5 mm 以下的小塊
需手動放入的材料 (發出蜂鳴聲後，手動放入) 有水分，黏性的， 易溶化的配料	豌豆 * 將水分擦拭乾淨
	橄欖 * 去核，切成 1/4 大小並將水分擦拭乾淨
	火腿、煙肉、香腸 * 切成 10 mm 寬的小塊
	* 預約烘烤麵包時，請不要添加配料。 (尤其夏季更容易變質)
	酒漬水果，洋蔥等切碎的蔬菜
	芝士、朱古力等
	● 芝麻等細小的材料可以一開始就放入麵包容器內。 (最多添加麵粉重量的 20% 左右)

- 配料請鋪平放置。堆積如山放置時，葡萄乾・堅果容器可能無法打開掉落。
- 依配料的種類及狀態不同，
 - ・有無法放入 100 g 的情況。
 - ・有時在葡萄乾・堅果容器內會沾有少量的配料。
- 表面有砂糖的水果，在夏季或者預約烘烤時，可能會因砂糖融化黏在容器上而無法投放。
- 如果加入過多材料，會影響到麵包膨脹。
- 因材料的種類不同，會有無法保持原來形狀的情況。

請遵照各食譜的調配比例與配料用量。若不遵守，配料可能會從麵包容器中灑出，被加熱器烤焦，發出異味或煙霧。

使用下列配料時請注意

● 添加較硬的材料，可能會使麵包容器等的氟素塗層剝落。 請小心使用。	・ 穀物	● 添加富含蛋白質分解 酵素的鮮果時，麵包 不會膨脹。	・ 瓜
	・ 水果麥片		・ 奇異果
● 誤食剝落的氟素塗層，並不會對人體造成影響。	・ 裹上糖衣的堅果		・ 無花果
	・ 楓糖塊		・ 芒果
	・ 珍珠糖		・ 菠蘿
	・ 冰糖		・ 木瓜 等
	・ 岩鹽 等		

清潔保養

- 盡快洗乾淨風乾！(不可在沒洗乾淨或沾有水的狀態下將麵包容器放回本體內)
- 用柔軟的海綿清洗！(不要使用去污粉、金屬刷、海綿布的尼龍面、包在尼龍網裏的海棉塊、不要使用洗碗機清洗)

麵包容器・葉片

清除殘餘的麵糰後，用水沖洗

- ①在麵包容器內加入少量熱水，放置一會。
 - 葉片難以拆下時，左右轉動一下再拔出來。
 - ②用柔軟的海綿清洗麵包容器和葉片。
 - 安裝軸周圍不要殘留麵糰等。
 - 麵糰等殘留下來會損傷麵包容器的氟素塗層。
 - ③刮除仍殘留在葉片上的麵糰。建議使用竹籤。
- 麵糰若黏附在安裝軸上，易造成葉片脫落，或殘留於麵包中。
 - 若很髒時，請用廚房專用品洗滌劑 (中性) 清洗。

本體

用擰乾的濕抹布擦拭

- 清除掉在本體內散落的乾酵母以及配料等。

葡萄乾・堅果容器

用擰乾的濕抹布擦乾淨後，自然晾乾。

- 請勿使用乾布擦拭酵母容器。否則乾酵母會因靜電無法掉落。

上蓋

用擰乾的濕抹布擦拭

- 用濕抹布將黏在酵母容器的乾酵母擦掉。
- 麵包過度膨脹而接觸到內蓋，可能導致鍍層腐蝕，但不會影響麵包製作，誤食剝落的塗層不會對人體造成影響。麵包完成後請盡快用擰乾的濕布擦拭內蓋。

蓋容器蓋

取下，用水沖洗

- 打開上蓋容器蓋至 70 度角後，再將右側向上拉。



製作麵包的要領及基本材料

食譜1 基本麵包

表皮鬆脆，味道可口

所需時間：約 4 小時

高筋麵粉	250 g
牛油	10 g
砂糖	18 g (大 1½)
奶粉	6 g (大 1)
食鹽	5 g (小 1)
水※1	190 g (mL)
乾酵母	2.8 g (小 1)

※1 室溫超過 25 °C 時，使用 5 °C 的水並減少 10 g (mL)

- 完成時間預約範圍：
4 小時 ~ 13 小時後
- 配料投入時間：
約 1 小時 5 分鐘 ~ 1 小時 35 分鐘後
- ☞ 可自動或手動添加葡萄乾、堅果等配料
- ☐ 可設定麵包烤色：Medium(標準)、Dark(濃)、Light(淡)
- ⌚ 可設定麵包完成時間

● 所有食譜材料前面標示的小圖標及其含義如下所述：



需放入到麵包容器的材料



需添加到酵母容器的材料



可直接添加到葡萄乾·堅果容器的配料



需手動添加材料或配料，或進行手工作業



僅雪糕食譜顯示此圖標
(需搭配SD-9F01雪糕桶使用)

準備

1

將本產品放置在穩固、乾燥、清潔且平坦耐熱的工作檯上。

2

打開上蓋，逆時針旋轉取出麵包容器，將麵包用葉片放入軸心孔內。

- 輕輕碰一下麵包用葉片，前端會有 3 cm 左右移動。
- 注意安裝軸周邊不要沾有麵糰。

3

按照食譜所列順序，依次將帶有麵包容器圖標的材料放入到麵包容器中。沿著順時針方向放回麵包容器，然後蓋上上蓋。

- 使麵包容器內中間的材料高於周邊並繞在周邊加水。
- 麵包容器的把手中途會卡住（為了方便取出麵包容器），無需降到最下面。

4

打開蓋容器蓋，添加乾酵母到酵母容器內後，蓋上蓋容器蓋，插上電源插頭。

- 為了防止乾酵母受潮或因靜電無法掉落到麵糰中，放入前請確保蓋容器蓋及酵母容器乾燥。如果沾有水分請用紙巾吸乾而非擦拭（會產生靜電）。乾酵母無法掉落會造成麵包發酵不良。
- 放入後請勿打開上蓋，否則乾酵母會灑落出來。

設定

5

按下食譜的 $\wedge \vee$ 按鍵可切換食譜。

選擇食譜“1”後，選擇設定以下便利功能。（每個食譜可用功能用下述圖標標示在食譜旁）

按下“☞”鍵，選擇是否添加配料。（預設為“No”）

- 可自動投放的配料選擇“Yes”。
- 需手動投放的輔料選擇“Yes♪”，機器會在需要投放的時間發出嗶嗶聲提醒投放材料，顯示屏“Yes♪”為閃爍狀態。
- 不添加配料則選擇“No”。

按下“☐”鍵，選擇麵包烤色。（預設為“Medium(標準)”）

按下“⌚”鍵，預約麵包完成的時間。（預設為當前時間開始後完成的時間）

以上便利功能詳細內容請見4-5頁。

6

按下“⏏”鍵，顯示屏上會顯示大約完成的時間。

- 乾酵母投入時會發出聲音。
- 若有選擇“☞”功能“Yes♪”，則發出嗶嗶聲後請打開上蓋，將配料手動投入到麵包容器中，然後重新按“⏏”鍵。（因此時酵母已投入完畢，可以打開上蓋）

取出

7

食譜程序結束後，會發出嗶嗶的聲音。

確認烘烤完成後請按下“⏏”鍵並拔掉電源插頭。

8

使用乾燥的隔熱厚手套取出麵包容器，將其放置在鋪有小毛巾的平檯上冷卻。然後將麵包取出放置在烤網或類似網架上，並靜置等待溫度下降。

- 請勿使用潮濕的隔熱手套，否則容易燙傷。
- 注意麵包容器的放置地點。（麵包容器仍為高溫狀態）
- 麵包容器如不及時取出，麵包會收縮而下塌。
- 請勿使用小刀等工具取出麵包。
- 麵包取出後請確認麵包用葉片是否嵌入到麵包內。有的話，請取出來。（直接切下去的話，可能會損壞麵包用葉片）
- 請不要觸摸麵包容器底部。（葉片轉動會弄壞麵包）

出現下列情況時...



顯示

- 表示在使用中出現停電。
如果停電時間在 10 分鐘以內，則來電後會自動進行運轉。（有時會做出不良麵包）
- 即使在使用中拔掉電源，重新插電啟動後也會顯示。

U 18

顯示

- 表示使用錯誤容器。
● 請根據菜單使用相對應的容器。

U 50

顯示

- 表示由於連續使用，機器內部處於高溫狀態（40 °C 以上）。

打開上蓋，讓本體內部充分冷卻。
(烘烤結束後冷卻 1 小時左右)

H 01 ~ H 02

顯示

- 這是故障。
● 請聯繫Panasonic客戶服務中心進行維修。

故障診斷

請先確認以下事項。如果仍有異常，請立即聯絡Panasonic客戶服務中心

出現以下情況時	原因	修理方法
無法進行按鍵操作	● 電源插頭是否鬆脫？	插上電源插頭。
按了開始鍵也不運轉（不揉麵）	● 米粉麵包的程序是從“醒麵”開始的，一開始不運轉。	
乾酵母沒有落下	● 乾酵母自動放入的時間因食譜和室溫等條件不同而有差異。	
葡萄乾以及乾果無法投入	● 酵母容器潮濕或帶有靜電。	用擰乾的濕抹布擦拭，自然風乾。
	● 乾酵母是否受潮？	使用新的乾酵母。
	● 是否將配料像山形一樣堆放？	請將配料平鋪。
中途運轉停止 （顯示當前的時間）	中途停電？ ● 運轉中，若出現 10 分鐘以上的停電，則會停止運轉。	若是在麵糰狀態下停止，可以再利用。
	葉片不轉了？ ● 材料過多或葉片被堅硬材料卡住，造成馬達負擔過重，則保護裝置開始運作，中途就會停止轉動。（即使操作完成，也是粉狀，未烘烤好）	請立即斷開電源，取出麵包容器內的食材廢棄後，休息 30 分鐘以上後再依說明書記載方法與食譜記載的食材量進行製作。若按上述操作後，本產品仍無法正常運轉，請聯繫Panasonic客戶諮詢服務中心進行維修。
無法調整到想要預約的時間	● 是否調整的時間是無法預約的時間呢？食譜不同，烘烤結束所需的時間也不同。	請參考食譜調整時間。 【可設定的時間範例】食譜：吐司麵包 目前時間：晚上 8 點 30 分（液晶時刻顯示“20:30”） 可設定時間：凌晨 0 點 40 分～上午 9 點 30 分（“0:40”～“9:30”） ※只能在上述時間段設定。
預約後馬上就開始揉麵了	● 使用乾酵母食譜的基本麵包、法式麵包、全麥麵包、米飯麵包，只有最開始的「揉麵」程序是在預約後馬上進行。	
正在使用或預約時，發出聲音	發出以下聲音並不是異常現象。 ● 在做麻糬，或在麵糰“揉麵”或“排氣”時 ・ “吱吱” “啪嗒啪嗒”……………麵糰攪拌的聲音 ・ “嗡嗡”……………馬達運轉的聲音 ・ “咯恰咯恰”……………做麻糬的聲音 ● 乾酵母或葡萄乾容器的材料放入麵包容器時 ・ “噶恰噶恰”……………開閉閥、開閉板的聲音	
葉片咯噠咯噠響	● 由於在葉片與主軸之間有縫隙。（前端活動 3 cm）	
當插上電源插頭後，顯示現在時間為“0:00”	● 鋰電池達到壽命期限。 ※在更換電池前，插上電源還是可以使用。 ※使用預約功能時，就必須調整為目前的時間。	請送至服務站由專業維修人員更換電池。
仍然是粉狀，無法烘烤	● 是否忘記安裝葉片了？	安裝好葉片。
麵包容器底部有麵糰漏出	● 麵包容器內部葉片的安裝軸是否太緊無法轉動？ ● 使用過程中，麵包容器的排出口會排出少量麵糰。（為了不妨礙轉動，進入到轉動部位的麵糰會被排出）這並不是異常。但請確認葉片安裝軸是否處於轉動狀態。  （麵包容器的底部）	安裝了葉片，但葉片的安裝軸不轉動時，要更換主軸的軸承。 （請與Panasonic客戶諮詢服務中心聯絡）  安裝軸
麵包容器的底部變黑	● 麵包容器底部可能會因攪拌摩擦而變黑。	請用濕的廚房用紙擦拭。

● 開始使用時，會冒煙、散發出氣味，隨著繼續使用會逐漸消失。這並不影響使用。

Aftersales services 售後服務

Panasonic 官方網站 Panasonic official website: <https://www.panasonic.hk>

● Menu number table

NO.	Menu	NO.	Menu
1	Bread	16	Dumpling Skin Dough
2	60 min Rapid	17	Udon / Pasta Dough
3	120 min Rapid	18	Japanese Ramen Dough
4	Soft Bread	19	Brownie
5	French Bread	20	Cake
6	Whole Wheat Bread	21	Scone
7	Pineapple Bread	22	Chocolate
8	Rice Bread	23	Jam
9	Rice Flour Bread	24	Compote
10	Natural Yeast Bread	25	Mochi
11	Danish Bread	26	Bake
12	Bread Dough	27	Rise
13	Natural Yeast Bread Dough	28	Manual Bread Dough
14	Natural Yeast Rise	29	Ice Cream
15	Pizza Dough		

● 食譜編號表

食譜編號	食譜	食譜編號	食譜
1	基本麵包	16	餃子皮麵糰
2	60分鐘麵包	17	烏冬/意粉麵糰
3	120分鐘麵包	18	日本拉麵麵糰
4	軟式麵包	19	布朗尼
5	法式麵包	20	蛋糕
6	全麥麵包	21	英式鬆餅
7	菠蘿麵包	22	朱古力
8	米飯麵包	23	果醬
9	米粉麵包	24	糖漬水果
10	天然酵母麵包	25	麻糬
11	丹麥麵包	26	烘烤
12	麵包麵糰	27	發酵
13	天然酵母麵包麵糰	28	手動麵包麵糰
14	生種天然酵母	29	雪糕
15	薄餅麵糰		

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