

# Service Manual

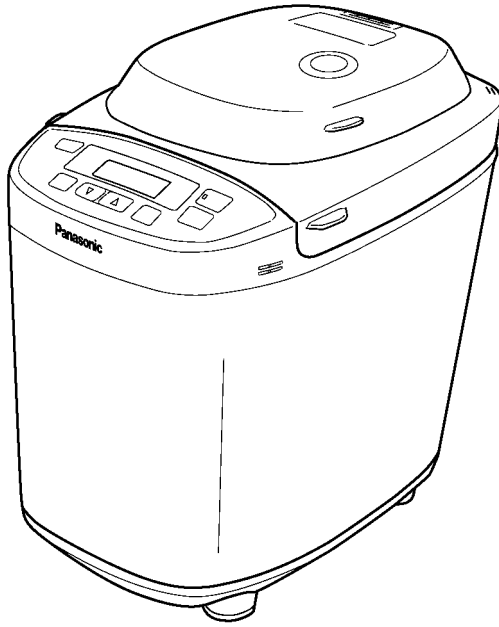
Automatic Bread Maker

Model No. **SD-ZB2502BXE**

Chassis

Product Color Black

Destination Belgium



## **⚠ WARNING**

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

## **IMPORTANT SAFETY NOTICE**

There are special components used in this equipment which are important for safety. These parts are marked by **⚠** in the Schematic Diagrams, Circuit Board Diagrams, Exploded Views and Replacement Parts List. It is essential that these critical parts should be replaced with manufacturer's specified parts to prevent shock, fire or other hazards. Do not modify the original design without permission of manufacturer.

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**Panasonic**

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# 1 Safety Precautions

The precautions listed below must be followed in order to prevent accidents during repair and ensure the safety of the product after repair.





■ The following labels describe the degree of danger and damage that might result through non-compliance with these precautions.

	<b>Danger</b>	This section warns of the urgent danger of death or serious injury.
	<b>Warning</b>	This section warns of the risk of death or serious injury.
	<b>Caution</b>	This section warns of the risk of injury or damage to property.

■ The following labels describe the types of rules that need to be followed.  
(These labels are examples.)

	This label shows a "reminder" action to be paid attention to.
	This label shows a "prohibited" action.
	This label shows a "compulsory" action to be followed without fail.

## Warning

<p><b>After repair, return wiring to its original condition.</b></p> <p> Rotary parts or part extremities that contact lead may cause failure, electrical shock, or fire.</p>	<p><b>Before repair.</b></p> <p> Make sure to cut off the power line before disassembly, parts replacement, and assembly. Otherwise, electrical shock or injury may occur.</p>
<p><b>Use a designated part</b></p> <p> Make sure to use a designated part when the part is marked in circuit diagrams and parts lists. Otherwise, smoke, fire, or failure may occur.</p>	<p><b>Wait until the rotary part has stopped completely.</b></p> <p> You may injure your hands even when the part is rotating slowly.</p> <p>Do not touch</p>

## Caution

<p> <b>Wear gloves for disassembly, replacement and assembly.</b></p> <p>Make sure to wear gloves in order to prevent injuries by metal edges and electric shock when the power is turned on.</p>
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## 2 Specifications

Power supply	230 V -50 HZ
Power consumed	550 W
Capacity	(Strong flour) max.600g min.300g (Dry Yeast) max.7.5g min.2.25g
Capacity of raisin nut dispenser	max.150g raisins
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector (Open:230°F)
Dimensions (H × W × D)	approx. 38.2cm × 25.6cm × 38.9cm
Weight	approx. 7.8kg
Accessories (Included)	Measuring cup, Measuring spoon

### 3 Location of Controls and Components

## Accessories/Parts Identification

Main Unit

### Raisin nut dispenser

The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the menu with raisin (03, 06, 14, 17, 19 and 25).

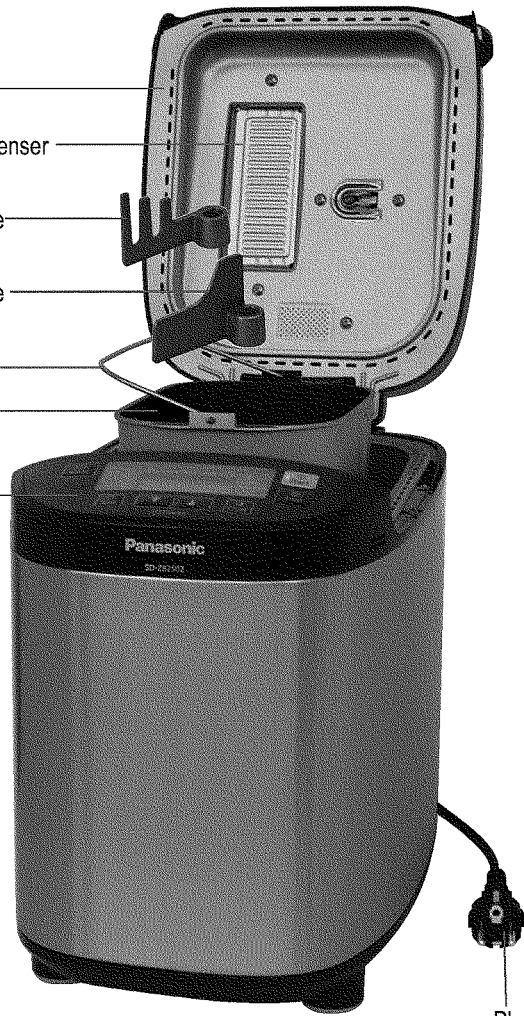
Turn to P. 16 for ingredients which may be placed in the raisin nut dispenser.



Dispenser lid  
Yeast dispenser

Lid  
Raisin nut dispenser flap  
Kneading blade (rye bread)  
Kneading blade (wheat bread)  
Handle  
Bread pan

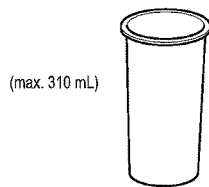
Control panel



Plug

### Accessories

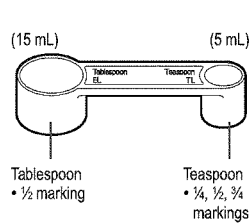
**Measuring cup**  
To measure out liquids



(max. 310 mL)

• 10 mL increments

**Measuring spoon**  
To measure out sugar, salt, yeast, etc.



Tablespoon  
• 1/2 marking

Teaspoon  
• 1/4, 1/2, 3/4 markings

# Control Panel

## ■ Operation status

- : displayed for the current stage of the program. Ingredients are being regulated on the 'Rest' stage before kneading.
- ⚡ : displayed when there is a problem with the power supply.
- 👤 : displayed when adding ingredients manually on menu 11 and 23.

## ■ Time remaining until ready

Also when adding ingredients manually, display will show the time until adding extra ingredients in the program.



### Menu

Press this pad to choose menu. Menu number will display and each time this pad is pressed, menu number will change to the next choice. (Hold the pad to advance more quickly) See P. 12 and 13 for menu number.

### Size

Press this pad to choose size. See P. 12 for available menu.

- XL
- ↑
- L
- ↑
- M

### Crust

Press this pad to choose crust colour. See P. 12 for available menu.

- Dark
- ↑
- Medium
- ↑
- Light

### Start

Press this pad to start the program.

### Timer

Set delay timer (time until bread is ready) or set the baking/cooking time for menu 15, 26 and 27.

- ‘▲’ Press this pad to increase the time.
- ‘▼’ Press this pad to decrease the time.

### Stop

Press this pad to cancel/stop the program. (To cancel/stop, hold for more than 1 second.)

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

# 4 Operating Instructions

## 4.1. Befor Use

### Bread-making Ingredients

#### Flour

Main ingredient of bread, produces gluten. (helps the bread to rise, gives it a firm texture)  
 • Use strong flour. Do not use soft or plain flour.  
 • Flour must be weighed on scales.

Strong flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

#### White flour

Made by grinding wheat kernel, excluding bran and germ. The best kind of flour for baking bread is a flour marked 'for bread baking'.  
 • Do not use plain or self-raising flour as a substitute for bread flour.

#### Whole wheat flour

Made by grinding entire wheat kernel, including bran and germ. Makes very health-giving bread.

This bread is lower in height and heavier than bread baked with white flour.

#### Rye flour

Made by grinding rye kernel. Contains more iron, magnesium and potassium, which are necessary for human's health, than white flour. But there isn't enough gluten. Makes dense, heavy bread. Do not use more than stated quantity (could overload motor).

#### Spelt flour

In the wheat family but is a completely different species genetically. Although it contains gluten some gluten-intolerant people can digest it. (Consult your doctor.) Makes loaves with a flat/slightly sunken crust. Spelt wholegrain flour becomes low height and dense compare with spelt white flour bread. We will recommend spelt white flour to be used more than the half of the entire flour.  
 • There is Spelt (Triticum spelta) suitable for baking bread and Einkorn wheat (Triticum monococcum; also it is called small spelt) which is not suitable for baking bread are sold as spelt. Please use spelt. (use in menu 13, 14, 24 or 25)

#### Water

• Use normal tap water  
 • Use tepid water if using menu 02, 05, 07, 12 or 20 in a cold room.  
 • Use chilled water if using menu 07, 08, 11, 13, 14, 20, 21, 23, 24 or 25 in a hot room.  
 • Always measure out liquids using the measuring cup provided.

#### Salt

Improves the flavour and strengthens gluten to help the bread rise.  
 • The bread may lose size/flavour if measuring is inaccurate.

#### Fat

Adds flavour and softness to the bread.  
 • Using butter or margarine is recommended.

#### Sugar

(granulated sugar, brown sugar, honey, treacle etc)  
 Food for the yeast, sweetens and adds flavour to the bread, changes the colour of the crust.  
 • Use less sugar if using raisins or other fruits, which contain fructose.

#### Dairy Products

Add flavour and nutritional value.  
 • If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.  
 → Reduce the amount of water proportionally to the amount of milk.

#### If using a bread mix...

- Bread mixes including yeast
  - ① Place the mix in the bread pan, then add water. (Follow instructions on the packet for the quantity of water)
  - ② Select the menu 02, choose a size according to the volume of the mix, and start the baking.
    - 600 g - XL • 500 g - L

• With some mixes, it is not clear how much yeast is included, so some trial and error may be required to obtain optimum results.
- Bread mix with separate yeast sachet
  - ① First place the bread mix in the bread pan, then the water. Then place the measured yeast in the yeast dispenser.
  - ② Set the machine according to the type of flour included in the mix, and start the baking.
    - White flour, brown flour → menu 01
    - Whole wheat, multigrain flour → menu 04
    - rye flour → menu 07
- Baking brioche with brioche mix
  - Select the menu 11 or 02 MEDIUM size-LIGHT crust colour. (P.35)

■ You can make your bread taste better by adding other ingredients:

Eggs	Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally) Beat eggs when adding them.
Bran	Increases the bread's fibre content. • Use max. 75 mL (5 tbsp).
Wheat germ	Gives the bread a nuttier flavour. • Use max. 60 mL (4 tbsp).
Spices	Enhance the flavour of the bread. • Only use a small amount. (1-2 tsp).

#### Dry Yeast

Enables the bread to rise.  
 • Be sure to use dry yeast that does not require pre-fermentation (do not use fresh yeast or dry yeast requiring fermentation before using)  
 • Yeast which has 'instant yeast' written on the packet is recommended.  
 • When using yeast from sachets, seal the sachet again immediately after use, and keep in the fridge. (Use within the manufacturer's recommended time)



English

## 4.2. How to Use

### List of Bread Types and Baking Options

#### Function Availability and Time Required

\* Time required for each process will differ according to room temperature.

Menu Number	Menu	Options			Processes				Total
		Size	Crust	Timer	Rest	Knead	Rise	Bake	
01	Basic	●	●	●	30 min-60 min	15-30 min <sup>+3</sup>	1 hr 50 min-2 hr 20 min	50-55 min	4 hr-4 hr 5 min
02	Basic Rapid	●	●	—	—	15-20 min	approx. 1 hour	35-40 min	1 hr 55 min-2 hours
03	Basic Raisin	●	● <sup>+1</sup>	●	30 min-60 min	15-30 min <sup>+3</sup>	1 hr 50 min-2 hr 20 min	50 min	4 hours
04	Whole wheat	●	—	●	1 hr-1 hr 40 min	15-25 min <sup>+3</sup>	2 hr 10 min-2 hr 50 min	50 min	5 hours
05	Whole wheat Rapid	●	—	—	15 min-25 min	15-25 min <sup>+3</sup>	1 hr 30 min-1 hr 40 min	45 min	3 hours
06	Whole wheat Raisin	●	—	●	1 hr-1 hr 40 min	15-25 min <sup>+3</sup>	2 hr 10 min-2 hr 50 min	50 min	5 hours
07	Rye	—	—	●	45 min-60 min	approx. 10 min	1 hr 20 min-1 hr 35 min	1 hour	3 hr 30 min
08	French	—	—	●	40 min-2 hr 5 min	10-20 min	2 hr 45 min-4 hr 10 min	55 min	6 hours
09	Italian	—	—	●	30 min-1 hr	10-15 min	2 hr 25 min-3 hr	50 min	4 hr 30 min
10	Sandwich	—	—	●	1 hr-1 hr 40 min	15-25 min <sup>+3</sup>	2 hr 10 min-2 hr 50 min	50 min	5 hours
11	Brioche	—	● <sup>+1</sup>	—	30 min	25-45 min <sup>+3</sup>	1 hr 25 min	50 min	3 hr 30 min
12	Gluten Free	—	● <sup>+2</sup>	—	—	15-20 min	40-45 min	50-55 min	1 hr 50 min-1 hr 55 min
13	Specialty	●	—	●	30 min-1 hr 15 min	15-30 min <sup>+3</sup>	1 hr 50 min-2 hr 45 min	55 min	4 hr 30 min
14	Specialty Raisin	●	—	●	30 min-1 hr 15 min	15-30 min <sup>+3</sup>	1 hr 50 min-2 hr 45 min	55 min	4 hr 30 min
15	Bake only	—	—	—	—	—	—	30 min-1 hr 30 min	30 min-1 hr 30 min

<sup>+1</sup> Only 'Light' or 'Medium' available. <sup>+2</sup> Only 'Medium' or 'Dark' available. <sup>+3</sup> There is a period of rise during the knead period.  
 • The Bread Maker will operate for a short time during the rise period (to ensure optimal gluten development).

English

Menu Number	Menu	Options			Processes				Total
		Size	Crust	Timer	Rest	Knead	Rise	Bake	
16	Basic	—	—	—	30 min-50 min	15-30 min <sup>+3</sup>	1 hr 10 min-1 hr 30 min	—	2 hr 20 min
17	Basic Raisin	—	—	—	30 min-50 min	15-30 min <sup>+3</sup>	1 hr 10 min-1 hr 30 min	—	2 hr 20 min
18	Whole wheat	—	—	—	55 min-1 hr 25 min	15-25 min <sup>+3</sup>	1 hr 30 min-2 hr	—	3 hr 15 min
19	Whole wheat Raisin	—	—	—	55 min-1 hr 25 min	15-25 min <sup>+3</sup>	1 hr 30 min-2 hr	—	3 hr 15 min
20	Rye	—	—	—	45 min-60 min	approx. 10 min	—	—	2 hours
21	French	—	—	—	40 min-1 hr 45 min	10-20 min	1 hr 35 min-2 hr 40 min	—	3 hr 35 min
22	Pizza	—	—	●	(Knead) 10-18 min	(Rise) 7-15 min	(Knead) approx. 10 min	(Rise) approx. 10 min	45 min
23	Brioche	—	—	—	30 min	25-45 min <sup>+3</sup>	35 min	—	1 hr 50 min
24	Specialty	—	—	—	30 min-1 hr 5 min	15-30 min <sup>+3</sup>	1 hr 10 min-1 hr 55 min	—	2 hr 45 min
25	Specialty Raisin	—	—	—	30 min-1 hr 5 min	15-30 min <sup>+3</sup>	1 hr 10 min-1 hr 55 min	—	2 hr 45 min
26	Jam	—	—	—	—	—	—	—	1 hr 30 min-2 hr 30 min
27	Compote	—	—	—	—	—	—	—	1 hr-1 hr 40 min

Dough

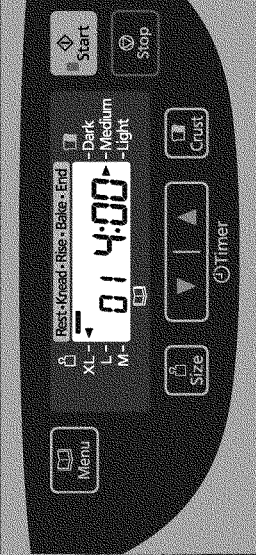
# Baking Bread

## Place the ingredients in the bread pan

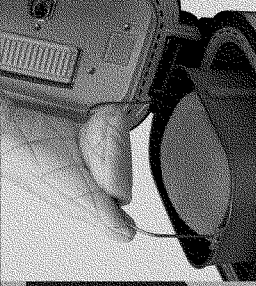


Turn to P. 23, 24 for bread recipes

## Set the program and start



## Remove the bread



English

### 1 Remove the bread pan and set the kneading blade

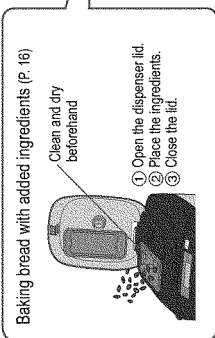
- Twist the bread pan round.
  - Remove the bread pan.
  - Place the kneading blade firmly into the shaft.
- Check around the shaft and inside the kneading blade and ensure that they are clean. (P.31)
- When baking rye bread, use the specified kneading blade.
  - The kneading blade fits loosely into place, but it must touch the bottom of the bread pan.

### 2 Place the measured ingredients in the bread pan

- Place the dry ingredients except dry yeast (flour, sugar, salt, etc.) • Flour must be weighed on scales.
- Pour in the water and any other liquids.
- Wipe off any moisture and flour from the outside of the bread pan.
- Place the bread pan inside the Bread Maker by turning it slightly from right to left. Fold the handle down.
- Don't open the lid until bread is complete (affects bread quality).

### 3 Place the dry yeast in the yeast dispenser

- If the yeast dispenser is wet, absorb wetness with tissue etc. (Do not rub the yeast dispenser, otherwise the yeast will not drop into the bread pan due to static.)
- Open the dispenser lid.
  - Place the ingredients.
  - Close the lid.



### 4 Plug the Bread Maker into a 230 V socket

### 5 Select a bake menu

- (The display shows when menu '01' is selected.)
- See P. 12 for menu, availability of size and crust.
  - To change the size
  - To change the crust colour
- To set the timer → 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 30 minutes from now).
- Pressing the pad once will advance the timer by 10 minutes (hold to advance more quickly).

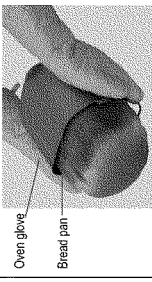
### 6 Press 'Start'

- Estimated time until the selected program is complete
- When 'Start' was pressed at first, menu '01' will start.

### 7 Turn off the power

- when the bread is ready (machine beeps 8 times and the bar at 'End' flashes.)

### 8 Remove the bread immediately,

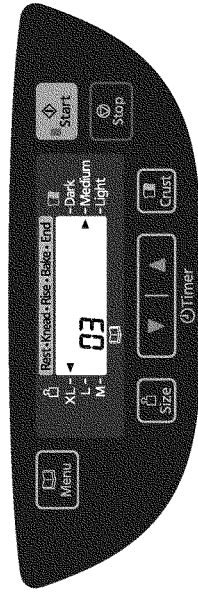


### 9 Unplug (holding the plug) after use

- allow to cool, for example on a wire rack
- If you do not press 'stop' and remove the bread from the unit to cool it, the Bread Maker will proceed to keep warm to reduce condensation of steam within the loaf.
  - However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
  - If you leave the bread to cool down in the breadpan, it will cause condensation. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

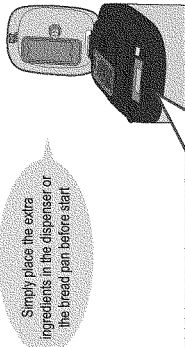


# When adding extra ingredients



## Adding extra ingredients to bread or dough

By selecting a menu with Raisin (03, 06, 14, 17, 19 or 25), you can mix your favourite ingredients into the dough to make all kinds of flavoured breads.

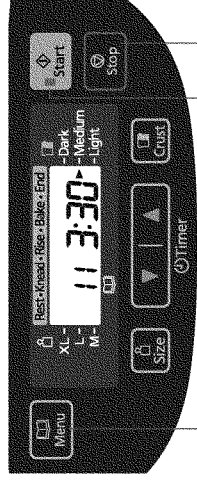


Simply place the extra ingredients in the dispenser or the bread pan before start.

<p><b>Dry ingredients, insoluble ingredients</b> → Place the extra ingredients in the raisin nut dispenser and set the machine.</p> <ul style="list-style-type: none"> <li>• Dried fruits                     <ul style="list-style-type: none"> <li>• Cut up roughly into approx. 5mm cubes.</li> <li>• Sugar-coated ingredients may stick to the raisin nut dispenser and not fall into the bread pan.</li> </ul> </li> <li>• Nuts                     <ul style="list-style-type: none"> <li>• Chop finely.</li> <li>• Nuts impair the effect of gluten, so avoid using too much.</li> </ul> </li> <li>• Seeds                     <ul style="list-style-type: none"> <li>• Using large, hard seeds may scratch the coating of the dispenser and bread pan.</li> </ul> </li> <li>• Herbs                     <ul style="list-style-type: none"> <li>• Use up to 1-2 tsp of dried herbs. For fresh herbs, follow the instructions in the recipe.</li> </ul> </li> <li>• Bacon, salami                     <ul style="list-style-type: none"> <li>• Sometimes oily ingredients may stick to the raisin nut dispenser and not fall into the bread pan.</li> </ul> </li> </ul>	<p><b>Moist/viscous ingredients, soluble ingredients*</b> → Place these ingredients together with the others into the bread pan.</p> <ul style="list-style-type: none"> <li>• Fresh fruits, fruits pickled in alcohol                     <ul style="list-style-type: none"> <li>• Only use quantities as in the recipe, as the water content of the ingredients will affect your bread.</li> </ul> </li> <li>• Cheese, chocolate</li> </ul> <p>* These ingredients cannot be placed in the raisin nut dispenser as they would stick to it and not fall into the bread pan.</p>
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• Follow the recipe for the quantities for each ingredient.

# Baking Brioche



Preparations (P. 14)

- 1 Cut the butter for adding later for 1-2 cm cubes and keep them in fridge.
- 2 Set the kneading blade into the bread pan.
- 3 Place the ingredients in the bread pan in the order listed in the recipe.
- 4 Set the bread pan into the main unit, and plug the machine into the socket.

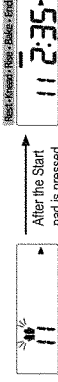


Time until adding the extra butter or ingredients

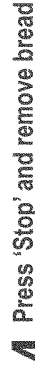
- The start light will come on.



Complete placing the additional cubed butter while '11' is flashing.



Display indicates remaining time until completion of the program



Press 'Stop' and remove bread when machine beeps 8 times and the bar at 'End' flashes

- The flashing start light will go off.

strong white bread flour, type 550	400 g
leavenings of salt	1/2
leavenings of sugar	4
leavenings of skim milk (dry)	2
butter (cut into 2 cm cubes and keep in fridge)	50 g
eggs	80 g
egg (beaten) medium	2 (100 g)
leavenings of dry yeast	1/4
butter for adding later (cut into 1-2 cm cubes and keep in fridge)	70 g

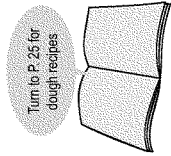
2, 3, 4

## [Simple way to bake brioche] Add butter with other ingredients at the beginning.

- Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients.
- Follow the steps shown on the left. However, when the machine beeps on step 3 to add extra butter, please leave as it is.
- Time required for completion is 3 hrs. 30 minutes.
- When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later.
- A 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.

- When adding extra ingredients such as raisins, add them with the butter. (Use max. 150 g for ingredients)
- Even without pressing the Start pad, kneading will continue after 5 min. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients.
- Do not add butter after display show remaining time. (P.35)

# Making Dough



To cancel/stop once started (hold for more than 1 second)

- Preparations (P. 14)
- Place the kneading blade into the bread pan.
  - Place the ingredients in the bread pan in the order listed in the recipe.
  - Set the bread pan into the main unit, and plug the machine into the socket.

## 1 Select dough menu

(The display shows when menu '16' is selected.)



- Timer is not available on Dough menus (except menu 22).
- If you would like to add extra ingredients to your dough, see P. 16.

## 2 Start the machine



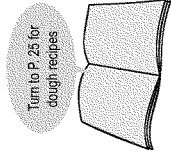
Estimated time until the selected program is complete

- The start light will come on.

## 3 Press 'Stop' and remove dough

- When machine beeps 8 times and the bar at 'End' flashes
- The flashing start light will go off.

# Making Brioche Dough



To cancel/stop once started (hold for more than 1 second)

- Preparations (P. 14)
- Cut the butter for adding later for 1-2 cm cubes and keep them in fridge.
  - Set the kneading blade into the bread pan.
  - Place the ingredients in the bread pan in the order listed in the recipe.
  - Set the bread pan into the main unit, and plug the machine into the socket.

## 1 Select menu '23'



- For menus other than 22, 26 and 27, a 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.

## 2 Start the machine

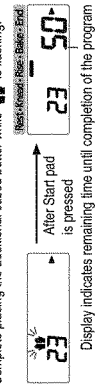


Time until adding the extra butter or ingredients

- The start light will come on.

## 3 Adding additional butter when the beep sounds, then press 'Start' again

Complete placing the additional cubed butter while 'Rest' is flashing.



## 4 Press 'Stop' and remove dough

- When machine beeps 8 times and the bar at 'End' flashes
- The flashing start light will go off.

**[Simple way to make brioche] Add butter with other ingredients at the beginning.**

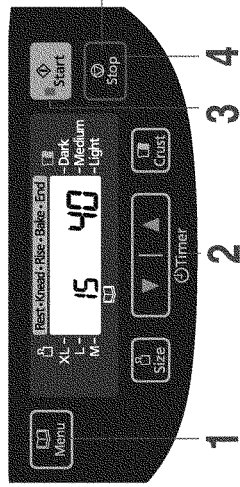
- Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients.

- Follow the steps shown on the left. However, when the machine beeps on step 3 to add extra butter, please leave as it is.
- Time required for completion is 1 hr 50 minutes. When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later.
- A 'Rest' process will begin immediately after starting, followed by 'Knead' and 'Rise'.

- When adding extra ingredients such as raisins, add them with the butter. (Use max. 150 g for ingredients)
- Even without pressing the Start pad, kneading will continue after 5 min. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients.
- Do not add butter after display shows remaining time. (P. 35)

- Shape the finished dough and allow it to rise for the second time according to the recipe, then bake in the oven.

# Baking Cake



Preparations

- ① Prepare the ingredients according to the recipe.
- ② Line the bread pan with greaseproof paper and pour in the mixed ingredients.
- ③ Set the bread pan into the main unit, and plug the machine into the socket.

## 1 Select menu '15'



## 2 Set the baking time



## 3 Start the machine

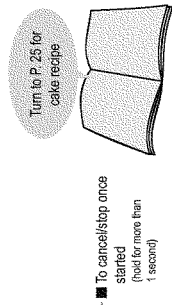


Estimated time until the selected program is complete

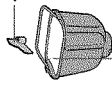
- The start light will come on.

## 4 Press 'Stop' when the machine beeps and the bar at 'End' flashes, check that baking is complete, and remove the bread pan

- The flashing start light will go off.
- If baking is not complete → Repeat steps 1-3 (Additional cooking time can be made up to twice. Each time should be within 50 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)



To cancel/stop once started (hold for more than 1 second)



• Line with greaseproof paper. (Cake or tea bread will burn if directly touches the bread pan.)

- Timer is not available on menu 15. (The Timer pad only sets the duration of the baking time.)

Take care!  
It's hot

- To check whether baking is complete, insert a skewer into the centre of the cake or tea bread - it is ready if there is no mixture stuck to the skewer when you remove it.

# Making Jam



Preparations

- ① Prepare the ingredients according to the recipe.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients into the bread pan in the following order: half of the fruits → half of the sugar → remainder of fruits → remainder of sugar.
- ④ Set the bread pan into the main unit, and plug the machine into the socket.

## 1 Select menu '26'



## 2 Set the cooking time



## 3 Start the machine

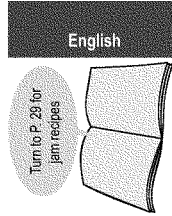


Estimated time until the selected program is complete

- The start light will come on.

## 4 Press 'Stop' and remove jam

- when machine beeps 8 times and the bar at 'End' flashes
- The flashing start light will go off.
- If the cooking is not complete → Repeat steps 1-3 (Additional cooking time can be made up to twice. Each time should be within 10-40 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

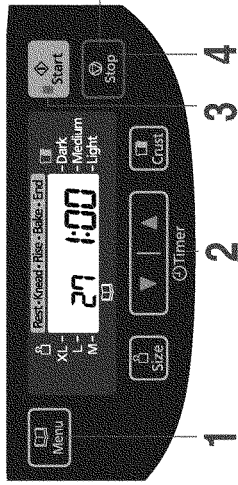


To cancel/stop once started (hold for more than 1 second)

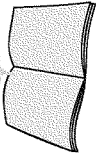
- Timer is not available on menu 26. (The Timer pad only sets the duration of the cooking time.)
- It is necessary to have an adequate amount of sugar, acid, and pectin to make firm set jam.
- Fruits with a high level of pectin set easily. Fruits with less pectin do not set well.
- Use freshly ripened fruits. Over or under ripe fruits do not set firmly.
- The recipes in this book make soft set jams. This is due to lower levels of sugar.
- Follow the recipe for the quantity for each ingredient.
- Do not increase or decrease the quantities of fruits. It may cause the jam to boil over or scorch.
- Do not increase the quantity of sugar more than half quantities of fruits. It may cause boil over or scorch. When decrease the quantity of sugar, jam does not set firm.
- \*When the acidity of the fruit is strong, you can decrease quantity of the lemon juice but if it is decreased too much, jam does not set firm.
- When the cooking time is short, fruit bits can remain partially and the jam may become watery.
- The jam will continue to set as it cools. Be careful not to over cook.

- Put the finished jam into the container as soon as possible. Please take care of the burn when you take out jam.
- Jam can burn if it is left in the bread pan.
- Store the jam in a cool, dark place. Due to the lower levels of sugar the shelf life is not as long as shop bought varieties. Once open, refrigerate and consume shortly after opening.

# Making Compite



Turn to P. 30 for complete recipes



To cancel/stop once started (hold for more than 1 second)

1 2 3 4

- Preparations
- ① Prepare the ingredients according to the recipe. (Remove the kneading blade.)
  - ② Place the ingredients into the bread pan in the following order:  
fruits → sugar → liquid.
  - ③ Set the bread pan into the main unit, and plug the machine into the socket.

## 1 Select menu '27'



- Timer is not available on menu 27.  
(The Timer pad only sets the duration of the cooking time.)
- Follow the recipe for the quantities for each ingredient.
  - Do not increase or decrease the quantities of fruits. It may cause the compote to boil over or scorch.

## 2 Set the cooking time



## 3 Start the machine



- The start light will come on.
- Estimated time until the selected program is complete

## 4 Press 'Stop' and remove compote

- The flashing start light will go off.
- The flashing start light will go off.
- If the cooking is not complete → Repeat steps 1–3  
(Additional cooking time can be made up to twice. Each time should be within 10–40 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

## 4.3. How to Clean

### Care & Cleaning

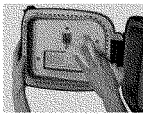
Before cleaning, unplug your Bread Maker and allow it to cool down.

#### To avoid damaging your Bread Maker...


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

### English


**Lid**  
Wipe with a damp cloth




**Steam vent**  
Wipe with a damp cloth



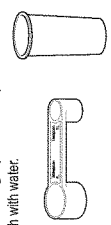
**Bread pan & kneading blade**  
Remove any leftover dough, and wash with water.



• If difficult to remove the kneading blade, soak in warm water for 5-10 minutes. Do not submerge the bread pan in water.




**Measuring spoon & cup**  
Wash with water.




- Not dishwasher safe

### Care & Cleaning


**Dispenser lid**  
Remove and wash with water.  
• Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull towards you 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)




**Yeast dispenser**  
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.




**Seal**  
Wipe with dry cloth when it is wet.



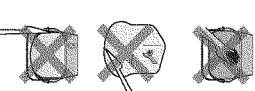
**Raisin nut dispenser**  
Remove and wash with water.  
• Wash after each use to remove any residue.



**To protect the non-stick finish**  
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. When you have hard time taking out the bread from the bread pan, see P. 35.
- 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 burns 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 the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.



## 4.4. Trouble shooting

### Troubleshooting


Before calling for service, please check through this section.

Problem	Cause → Action
My bread does not rise	<p>[All bread]</p> <ul style="list-style-type: none"> <li>The quality of the gluten in your flour is poor, or you have not used strong flour. (Gluten quality can vary depending on temperature, humidity, how the flour is stored, and the season of harvest)</li> <li>Try another type, brand or another batch of flour.</li> <li>The dough has become too firm because you haven't used enough liquid.</li> <li>Stronger flour with higher protein content absorbs more water than others, so try adding an extra 10-20 mL of water.</li> <li>You are not using the right type of yeast.</li> <li>Use a dry yeast from a sachet, which has 'instant yeast' written on it.</li> <li>This type does not require pre-fermentation.</li> <li>You are not using enough yeast, or your yeast is old.</li> <li>Use the measuring spoon provided. Check the yeast's expiry date. (Keep in fridge)</li> <li>The yeast has touched the liquid before kneading.</li> <li>Check that you have put in the ingredients in the correct order according to the instructions. (P. 14)</li> <li>You have used too much salt, or not enough sugar.</li> <li>Check the recipe and measure out the correct amounts using the measuring spoon provided.</li> <li>Check that salt and sugar is not included in other ingredients.</li> <li>[Specialty bread]</li> <li>Einkorn wheat was used when baking specialty bread and/or a lot of flour other than spelt flour were used.</li> <li>The spelt flour should be up to 60% of the entire flour when you use more than two kinds of flour other than spelt. The rye and the rice flour should be up to 40% of the entire flour and buckwheat flour should be up to 20% of the entire flour.</li> </ul>
The top of my bread is uneven	
My bread is full of air holes	<ul style="list-style-type: none"> <li>You have used too much yeast.</li> <li>Check the recipe and measure out the correct amount using the measuring spoon provided.</li> <li>You have used too much liquid.</li> <li>Some types of flour absorb more water than others, so try using 10-20 mL less water.</li> </ul>
My bread seems to have collapsed after rising	<ul style="list-style-type: none"> <li>The quality of your flour isn't very good.</li> <li>Try using a different brand of flour.</li> <li>You have used too much liquid.</li> <li>Try using 10-20 mL less water.</li> </ul>
My bread has risen too much	<ul style="list-style-type: none"> <li>You have used too much yeast/water.</li> <li>Check the recipe and measure out the correct amount using the measuring spoon (yeast)/cup (water) provided.</li> <li>Check that excess water amount is not included in other ingredients.</li> <li>You have not used enough flour.</li> <li>Carefully weigh the flour using scales.</li> </ul>
Why is my bread pale and sticky?	<ul style="list-style-type: none"> <li>You are not using enough yeast, or your yeast is old.</li> <li>Use the measuring spoon provided. Check the yeast's expiry date. (Keep in fridge)</li> <li>There has been a power failure, or the machine has been stopped during breadmaking.</li> <li>The machine switches off if it is stopped for more than 10 minutes. You will need to remove the bread from the bread pan and start again with new ingredients.</li> </ul>
There is excess flour around the bottom and sides of my bread	<ul style="list-style-type: none"> <li>You have used too much flour, or you are not using enough liquid.</li> <li>Check the recipe and measure out the correct amount using scales for the flour or the measuring cup provided for liquids.</li> </ul>
Why has my bread not mixed properly?	<ul style="list-style-type: none"> <li>You haven't put the kneading blade in the bread pan.</li> <li>Make sure the kneading blade is in the bread pan before you put in the ingredients.</li> <li>There has been a power failure, or the machine has been stopped during breadmaking.</li> <li>The machine switches off if it is stopped for more than 10 minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun.</li> </ul>

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### Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
My bread has not been baked.	<ul style="list-style-type: none"> <li>The dough menu was selected.</li> <li>The dough menu does not include a baking process.</li> <li>There has been a power failure, or the machine has been stopped during breadmaking.</li> <li>The machine switches off if it is stopped for more than 10 minutes. You can try baking the dough in your oven if it has risen and proved.</li> <li>There is not enough water and the motor protection device has activated.</li> <li>This only happens when the unit is overloaded and excessive force is applied to the motor.</li> <li>Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided.</li> <li>You have forgotten to attach the kneading blade.</li> <li>Make sure you attach the kneading blade first (P. 14)</li> <li>The kneading mounting shaft in the bread pan is stiff and does not rotate.</li> <li>If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit. (Consult the place of purchase or a Panasonic service centre.)</li> </ul>
Dough leaks out of the bottom of the bread pan.	<ul style="list-style-type: none"> <li>A small amount of dough will escape through the ventilation holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly.</li> <li>If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit. (Consult the place of purchase or a Panasonic service centre.)</li> </ul> 
The sides of my bread have collapsed and the bottom is damp.	<ul style="list-style-type: none"> <li>You have left the bread in the bread pan for too long after baking.</li> <li>Remove the bread promptly after baking.</li> <li>There has been a power failure, or the machine has been stopped during breadmaking.</li> <li>The machine switches off if it is stopped for more than 10 minutes. You may try baking the dough in your oven.</li> </ul>
The kneading blade rattles.	<ul style="list-style-type: none"> <li>This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault)</li> </ul>
I can smell burning while the bread is baking.	<ul style="list-style-type: none"> <li>Ingredients may have been spilt on the heating element.</li> <li>Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the heating element gently after baking once the Bread Maker has cooled down.</li> <li>Remove the bread pan from the Bread Maker to place ingredients.</li> </ul>
Smoke is coming out of the steam vent.	<ul style="list-style-type: none"> <li>The dough is a little stiff.</li> <li>Allow the bread to cool completely before removing the kneading blade carefully.</li> <li>Some types of flour absorb more water than others, so try adding an extra 10-20 mL of water next time.</li> <li>Crust has built up underneath the kneading blade.</li> <li>Wash the kneading blade and its spindle after each use.</li> </ul>
The kneading blade stays in the bread when I remove it from the bread pan.	<ul style="list-style-type: none"> <li>The steam remaining in the bread after baking can pass into the crust and soften it slightly.</li> <li>To reduce the amount of steam, try using 10-20 mL less water or half the amount of sugar.</li> </ul>
The crust creases and goes soft on cooling.	<ul style="list-style-type: none"> <li>To make your bread crispier, you could use the menu 06 or the Dark crust colour option, or even bake it in the oven at 200°C/gas mark 6 for an extra 5-10 minutes.</li> </ul>
How can I keep my crust crispy?	<ul style="list-style-type: none"> <li>It was too hot when you sliced it.</li> <li>Allow your bread to cool on rack before slicing to release the steam.</li> </ul>
My bread is sticky and slices unevenly.	<ul style="list-style-type: none"> <li>Some of the bread mix dough is harder to mixed extra ingredients in or to flick out some of them.</li> <li>Decreased the extra ingredients into half.</li> </ul>
Extra ingredients are not mixed properly in bricche.	

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# Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
→ appears on the display	<ul style="list-style-type: none"> <li>There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply</li> <li>→ The operation will not be affected if the problem with the power supply is only momentary. The Bread Maker will operate again if its power is restored within 10 minutes, but the end result may be affected.</li> </ul>
01 appears on the display	<ul style="list-style-type: none"> <li>There has been a power failure for a certain amount of time (differs depending on the circumstances - e.g. mains power failure, unplugging, malfunctioning fuse or breaker).</li> <li>→ Remove the dough and start again using new ingredients.</li> </ul>
H01-H02 appears on the display	<ul style="list-style-type: none"> <li>The display indicates a problem with the Bread Maker.</li> <li>→ Consult the place of purchase or a Panasonic service centre.</li> </ul>
U50 appears on the display	<ul style="list-style-type: none"> <li>The unit is hot (above 40°C/105°F). This may occur with repeated use.</li> <li>→ Allow the unit to cool down to below 40°C/105°F before using it again (U50 will disappear).</li> </ul>

## English

Problem	Cause → Action
There is excess oil on the bottom of broche. The crust is oily. My bread has big holes.	<ul style="list-style-type: none"> <li>Did you add butter within 5 min of the beep?</li> <li>→ Do not put butter when display show remaining time until ready. (P. 17)</li> <li>Butter flavor might be weak, but it can bake.</li> </ul>
My broche did not turn out well when using bread mix.	<ul style="list-style-type: none"> <li>Try following things</li> <li>→ It might be baked better if yeast is decreased a little when using menu 11 or 23. (If adding yeast separately.)</li> <li>→ Follow the recipe on the bread mix, but the bread mix should be between 350-500 g</li> <li>→ Place the dry yeast (if adding yeast separately) in the yeast dispenser, and dry ingredients and butter in the bread pan. Then place water. When adding the extra ingredients, add them later. (P. 17 or 19)</li> <li>→ The completion is different according to recipe on the bread mix.</li> </ul>
The bread does not come out.	<ul style="list-style-type: none"> <li>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.</li> <li>After that, shake the bread pan several times using oven gloves.</li> <li>(Hold the handle down so that it does not get in the way of bread.)</li> </ul>
When cooking jam, it has scorched or the kneading blade flies and it doesn't come off.	<ul style="list-style-type: none"> <li>The amount of the fruit was a too little, or the amount of sugar is too much.</li> <li>→ Place the bread pan in the sink and fill the bread pan with warm water. Leave the bread pan to soak until the cooked on mixture or kneading blade loosens. After scorching is relieved, wash it with a soft sponge etc. Please be aware of the hot water.</li> </ul>
The jam has boiled over.	<ul style="list-style-type: none"> <li>Too much fruit or sugar has been used.</li> <li>→ Only use the amounts of fruit and sugar specified in the recipes on P. 29.</li> </ul>
Jam is too runny and not firmly set.	<ul style="list-style-type: none"> <li>The fruit was under or over ripe.</li> <li>→ Sugar was decreased too much.</li> <li>→ Cooking time was insufficient.</li> <li>→ Fruit with a low pectin content was used.</li> <li>→ Use the runny jam as a sauce for desserts.</li> <li>→ Leave the jam to cool completely. The jam will continue to set as it cools.</li> </ul>
Can frozen fruits be used?	<ul style="list-style-type: none"> <li>It is possible to use them.</li> </ul>
What kinds of sugar can we use on jam?	<ul style="list-style-type: none"> <li>While caster and granulated can be used.</li> <li>Do not use brown sugar, diet sugar, and low calorie sugar or artificial sweetener.</li> </ul>
When making jam, can we use fruits are pickled in alcohol?	<ul style="list-style-type: none"> <li>Do not use them. The quality is not satisfactory.</li> </ul>
The fruit has collapsed when making fruit in syrup.	<ul style="list-style-type: none"> <li>The cooking time was too long. The fruit may have been over ripe.</li> </ul>
Dry yeast will not drop into the bread pan.	<ul style="list-style-type: none"> <li>The timing of yeast dispenser activation is different depending on the menu program and room temperature.</li> <li>→ Yeast dispenser is wet, or there may be a static build up.</li> <li>→ Wipe with a damp cloth and dry naturally.</li> <li>→ Dry yeast is damped.</li> <li>→ Use new dry yeast.</li> </ul>

# 5 Troubleshooting Guide

Before troubleshooting, operate the main body test mode in the following procedure in order to check the P.C.Boards.

## 5.1. Self check mode

### 5.1.1. Electric power breakdown mode

- Transfer the main body in a low consumption electricity mode and let you maintain a state of the low voltage.
- Detect the normalcy return of the power supply and let you return to a former state.

#### Load control

- LED indication: Turn off all LED.
- LCD indication: Turn off all LCD.
- Buzzer information: DO NOTHING
- Heater: OFF
- Motor: OFF

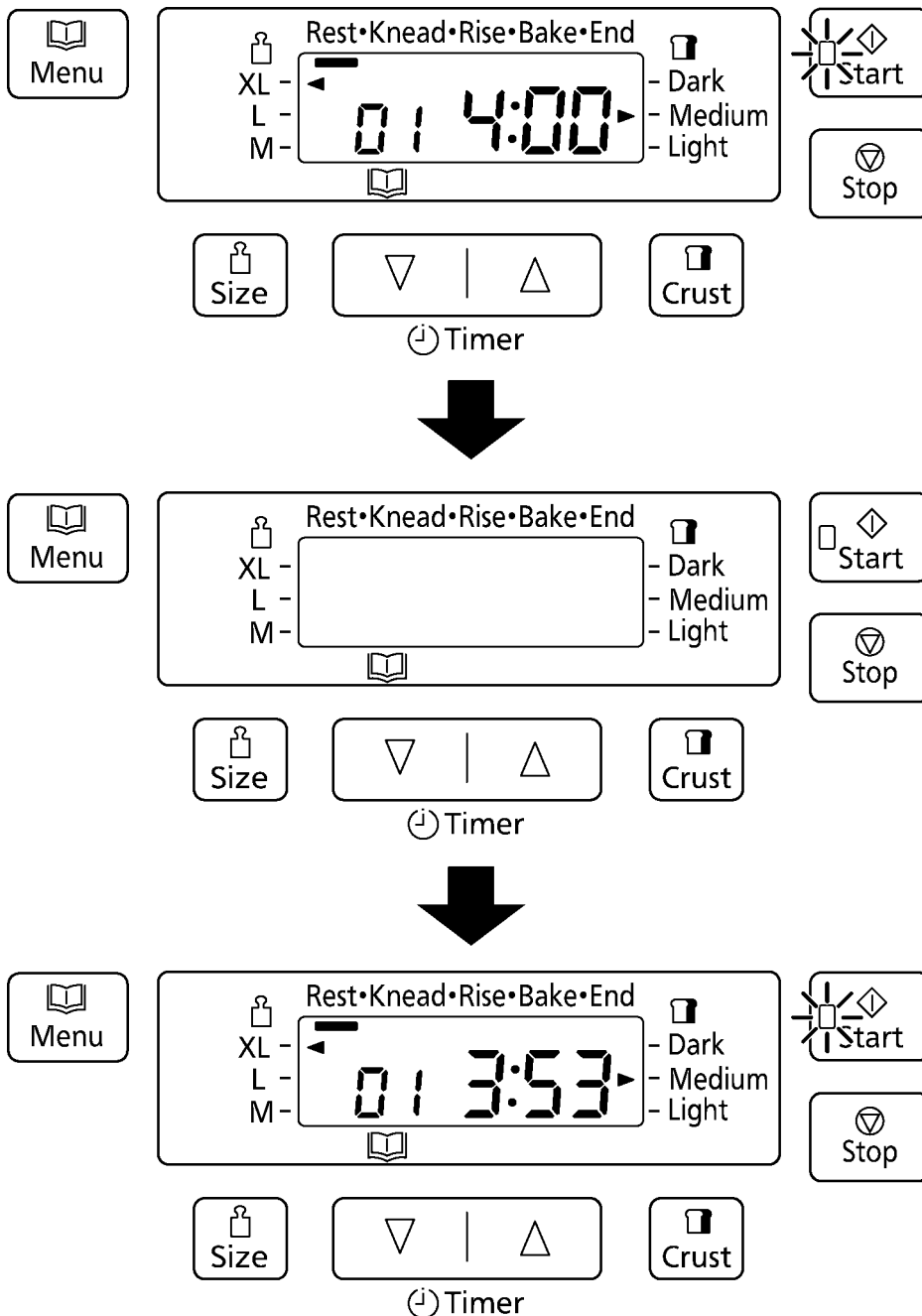
- YD / RD: OFF

- During cooking, save blackout information.

- If it is the blackout that is more than it for ten minutes, I do a mode with "wait mode - function choice - fault choice".

#### Indication on LCD

- If it is under blackouts for ten minutes, LCD indication for the indication of the mode before a blackout enters. If it is a blackout, display "wait mode - function choice - non-choice" more than ten minutes.





### 5.1.2. Sensor disconnection mode

- When the disconnection of a sensor is detected, all load of the device goes off in this mode.

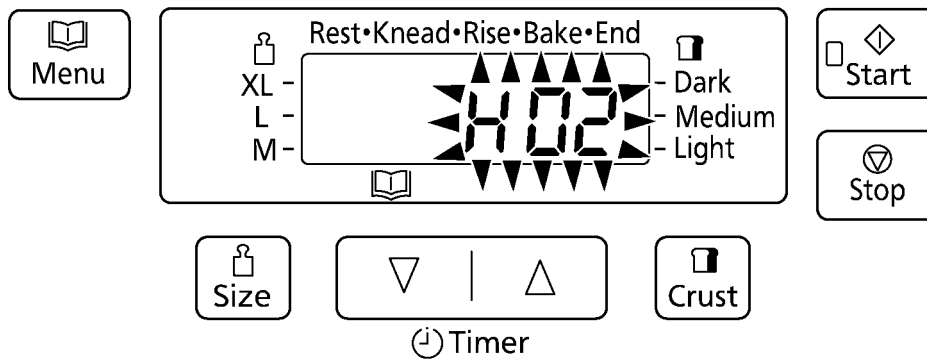
#### Load control

- LED indication: Flashes on and off, and it is displayed "H 02" by the clock part.
- LCD indication: Turn off the light.
- Buzzer information: OFF
- Heater: OFF
- Motor: OFF

- YD / RD: OFF
- Room temperature sensor (TH1) detection temperature except the disconnection when is in a condition, it is with "wait mode - function choice - fault choice".  
At this time, I display "H01" if a sensor is snapped.

#### Indication on LCD

- "H02" is displayed on the LCD during the sensor disconnection. ("H02" is brinking)



### 5.1.3. Sensor disconnection mode

- When the disconnection of a sensor is detected, all load of the device goes off in this mode.

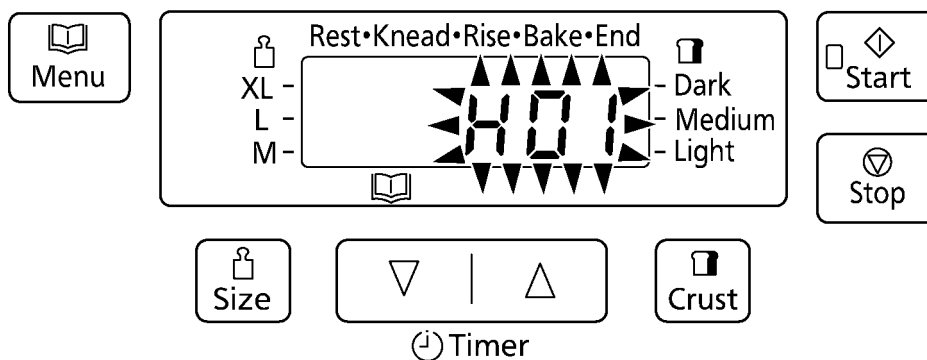
#### Load control

- LED indication: Flashes on and off, and it is displayed "H 01" by the clock part.
- LCD indication: Turn off the light.
- Buzzer information: OFF
- Heater: OFF

- Motor: OFF
- YD / RD: OFF
- Sensor detection temperature except the disconnection when is in a condition, it is with "wait mode - function choice - fault choice".

#### Indication on LCD

- "H01" is displayed on the LCD during the sensor disconnection. ("H01" is brinking)



### 5.1.4. High temperature alarm mode

When the "Start" key is pressed when the unit is in the hot condition at a temperature of more than 40 deg.C, the buzzer sounds, the LED goes on and off, and the other load goes off in this mode.

\* The high temperature alarm mode does not occur at the "BAKE ONLY" menu rebaking setting.

#### Behaviour of restoration from high temperature alarm mode

- When the unit temperature is less than 40 deg.C, and more than 10 seconds passes after the high temperature alarm mode has begun, the buzzer sounds once and the high temperature alarm mode is canceled. (No indication on LCD)

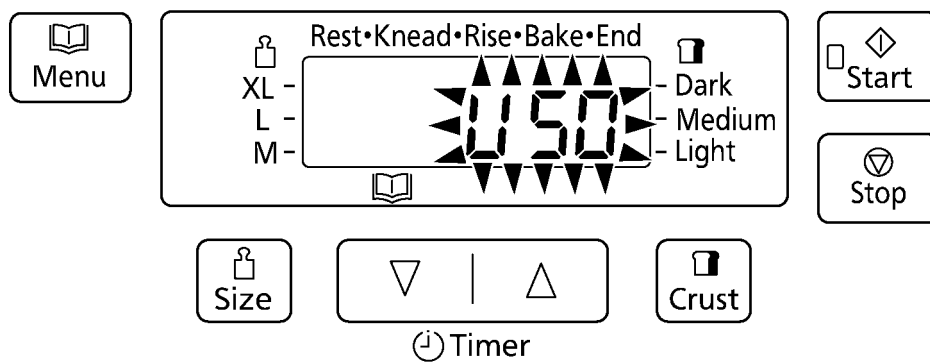
#### Load control

- LED indication: Flashes on and off, and it is displayed "U50" by the clock part.

- LCD indication: Turn off the light.
- Buzzer information:
  - Error buzzer rumbling at the time of "U50" starts.
  - Cancellation buzzer rumbling in a Stop key receptionist.
  - When I satisfied "the end condition - others" mentioned above, a receptionist buzzer rumbles.
- Heater: OFF
- Motor: OFF
- YD / RD: OFF
- Stop key: Become the setting state before becoming "U50".
- Become the setting state before becoming "U50" after progress more than ten seconds after displaying "U50" if a sensor becomes less than 40 degrees Celsius.

#### Indication on LCD

- "U50" is displayed on LCD. ("U50" is brinking)



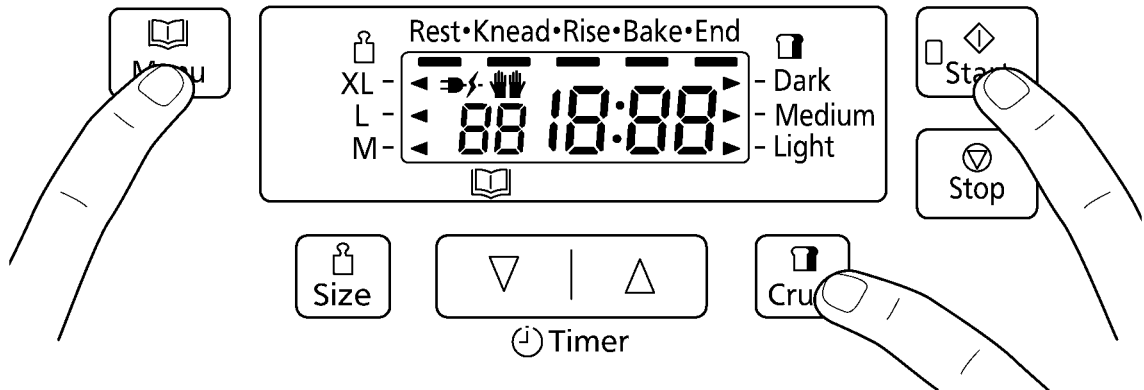
## 5.2. Key operation and check mode

Before troubleshooting, operate the checkmode in the following procedure.

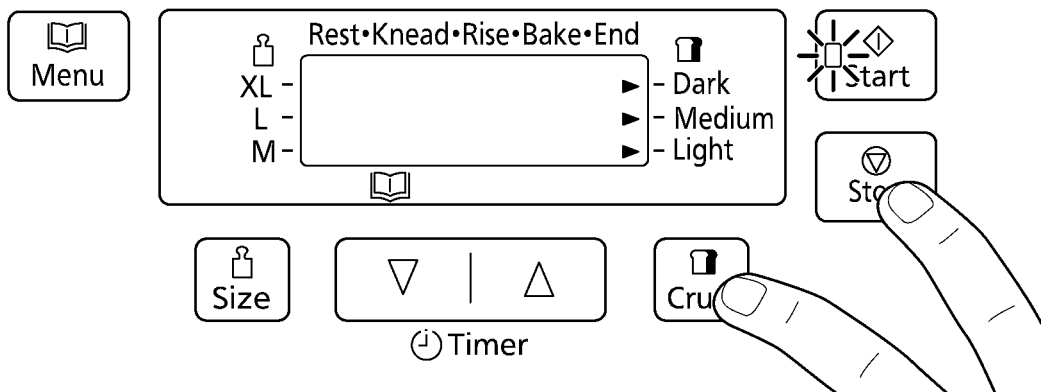
### 5.2.1. Key operation

#### Multiplex push key

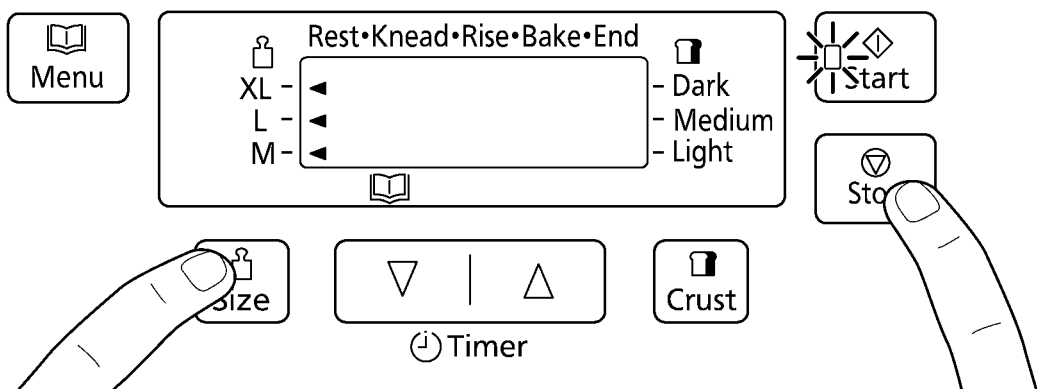
1. "Main body test" mode  
"Menu" key + "Crust" key + "Start" key



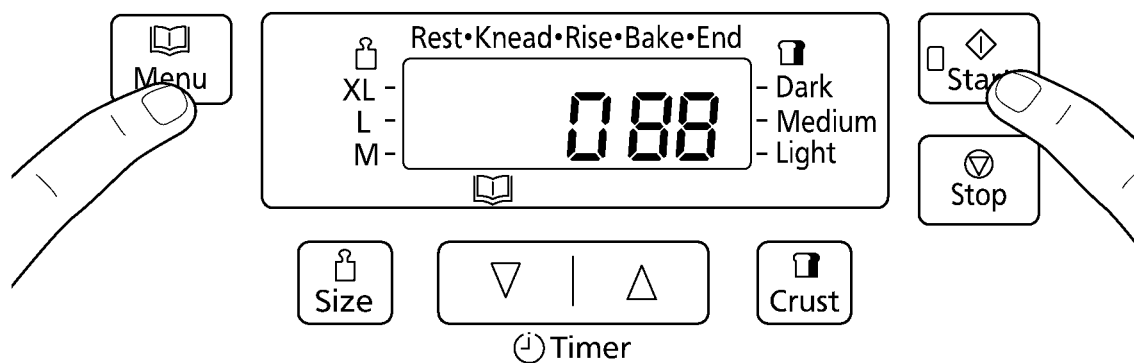
2. "YD confirmation" mode (during a main body test)  
"Crust" key + "Stop" key



3. "RD confirmation" mode (during a main body test)  
"Size" key + "Stop" key



4. "Buzzer interlocking movement rumbling" mode (during a main body test)  
"Start" key + "Menu" key

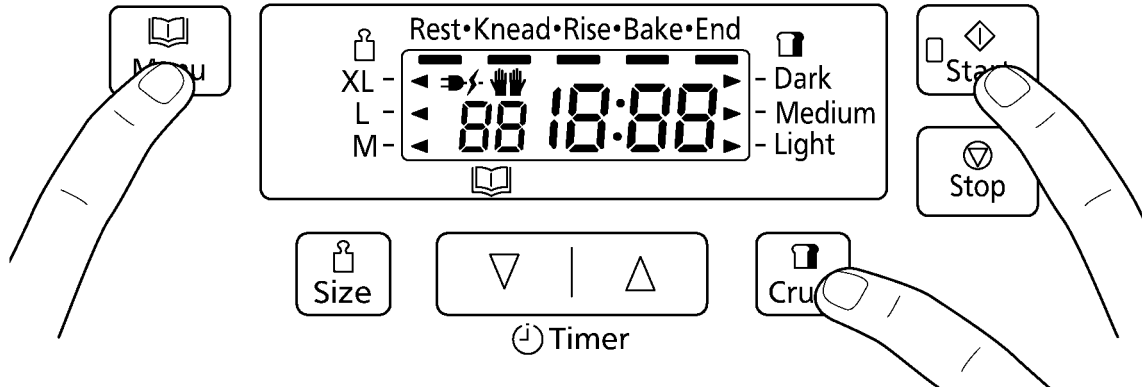


## 5.3. Main body test mode

### 5.3.1. Setting the main body initial test mode

#### Operation procedure

1. Insert the power cord plug into an electrical outlet.
2. Press the "Menu" "Crust" and "Start" keys at the same time.



#### Phenomena

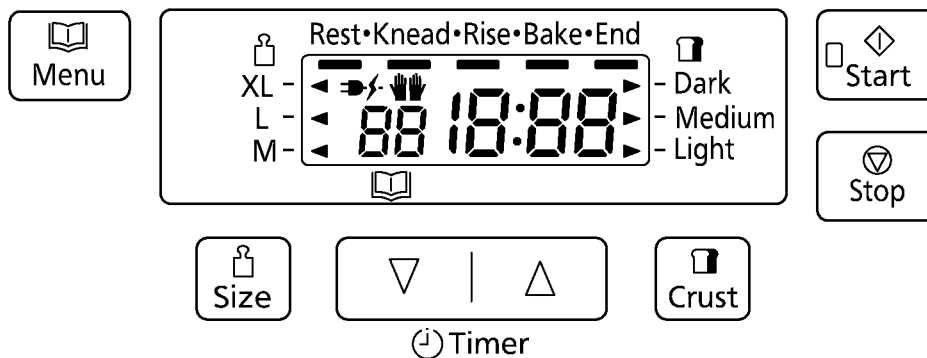
- LCD indication: All indications displayed
- Behaviour of device: Load other than LCD is off.
- Restoration: Pressing "Stop" key, the device returns to the normal initial mode.
- \* When all indications do not appear on the LCD, check the

device again following the above operations.

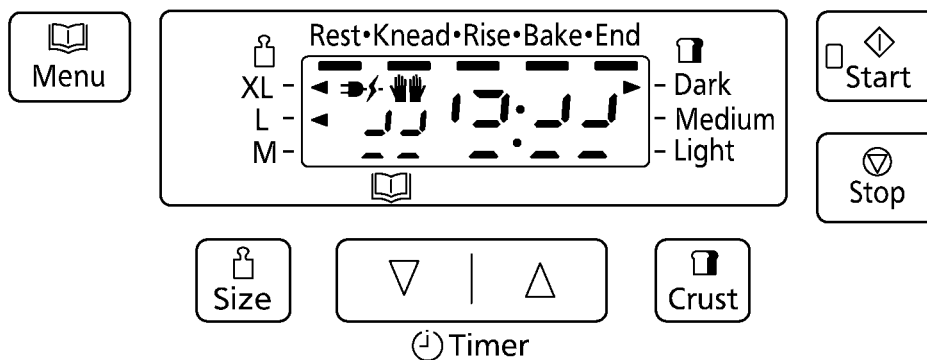
#### Judgement/Remedy

- When all the indications do not appear on the LCD, replace P.C.Boards A and/or B. Check the device condition in this test mode after replacing the P.C.Board (s).

#### All Light up



#### Chidori Light up



### 5.3.2. Solenoid/motor operation test (Volume.1) mode

#### Operation procedure

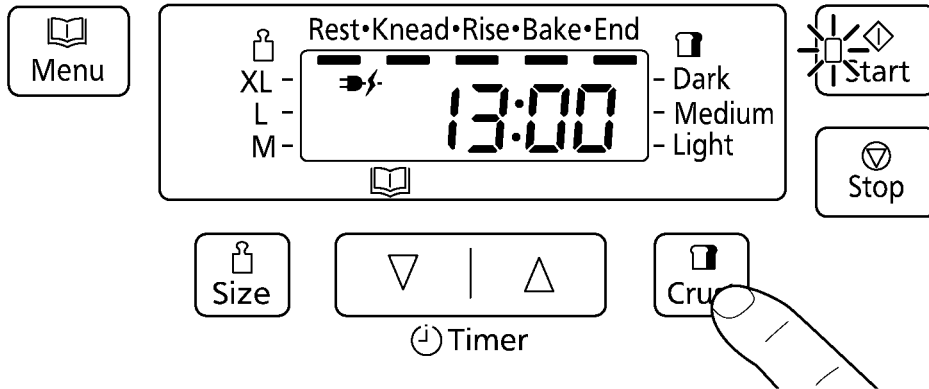
1. Press the "Crust" key.

#### Phenomena

- LCD indication: It light up like the next figure.
- Behaviour of device: The solenoid runs for 1 second and stops for 1 second. Then the motor runs and stops in the manner of 0.2 sec on/1.8 sec off, and repeat once in that manner.
- Restoration: Pressing "Stop/Start" key, the device returns to the main body initial test mode.

#### Judgement/Remedy

- Replace the solenoid and/or P.C.Board B if the solenoid does not work.
- Check and remedy the driving parts, i.e., pulley B, belt or motor, and/or replace P.C. Board B if the motor does not work.
- Replace P.C. Board A if the device does not work normally after following the above remedy.



### 5.3.3. Solenoid/motor operation test (Volume.2) mode

#### Operation procedure

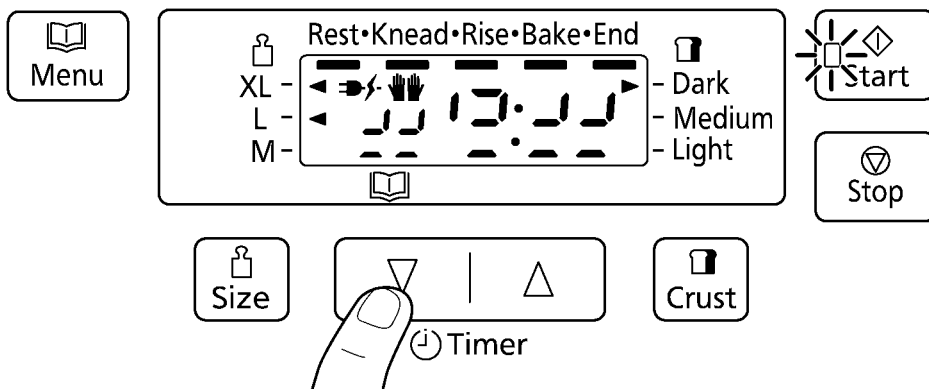
1. Press the "Timer down" key.

#### Phenomena

- LCD indication: It light up like the next figure.
- Behaviour of device: The solenoid runs for 1 second and stops for 1 second. Then the motor runs and stops in the manner of 0.2 sec on/1.8 sec off, and repeat once in that manner.
- Restoration: Pressing "Stop/Start" key, the device returns to the main body initial test mode.

#### Judgement/Remedy

- Replace the solenoid and/or P.C.Board B if the solenoid does not work.
- Check and remedy the driving parts, i.e., pulley B, belt or motor, and/or replace P.C. Board B if the motor does not work.
- Replace P.C. Board A if the device does not work normally after following the above remedy.



### 5.3.4. Heater operation test mode

**Operation procedure**

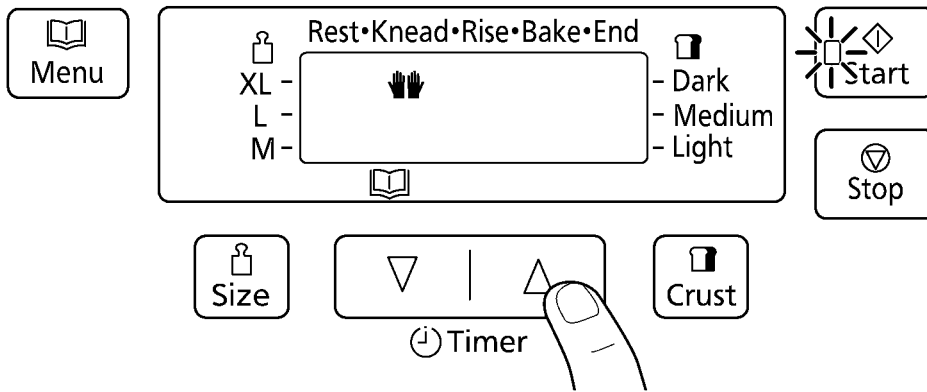
1. Press the "Timer up" key.

**Phenomena**

- LCD indication: It light up like the next figure.
- Behaviour of device: The device supplies electric power to the heater after 1 second and the power is off when the sensor temperature reaches 165 deg.C.
- Restoration: Pressing "Stop" key, the device returns to the main body initial test mode.

**Judgement/Remedy**

- Replace the sensor and/or P.C.Board B if the power is not off when the sensor temperature reaches 165 deg.C.
- Replace the heater and/or P.C.Board B if the heater does not work normally.
- Replace P.C.Board A if the device does not work normally after trying the above remedy.



### 5.3.5. Sensor inspection mode

**Operation procedure**

1. Press the "Size" key.

**Phenomena**

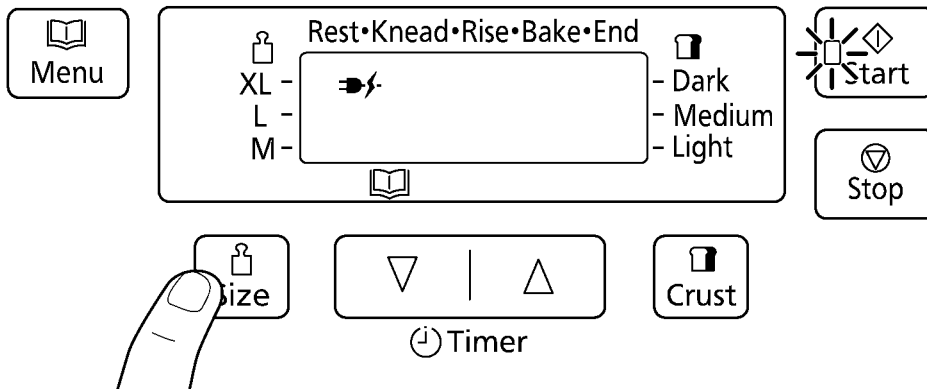
- LCD indication: It light up like the next figure.
- Behaviour of device: The device supplies electric power to the heater for 3 seconds at an interval of 32 seconds and

controls the sensor temperature at approx. 35 deg.C.

- Restoration: Pressing "Stop" key, the device returns to the main body initial test mode.

**Judgement**

- The P.C.Boards and heater work properly when the temperature inside the unit is controlled at approx. 35 deg.C.



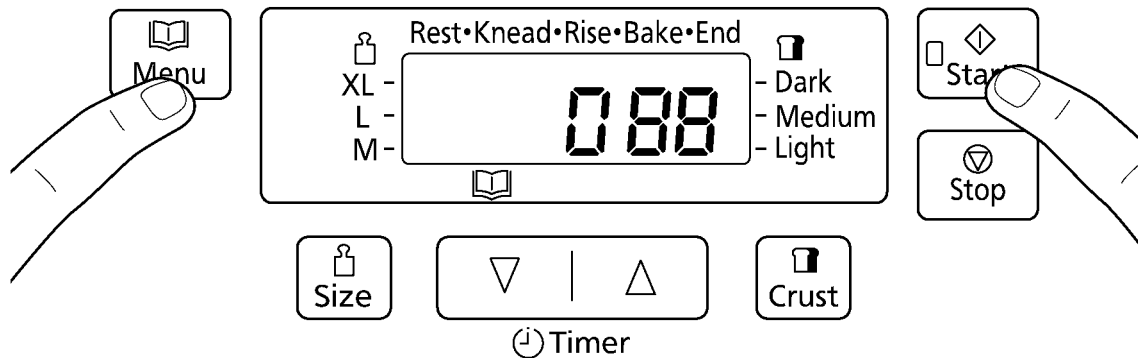
### 5.3.6. A buzzer continuation rumbling mode

#### Operation procedure

1. Push a "Menu" key and the "Start" key at the same time.

#### Phenomena

- A buzzer rumbles in succession. Stop with a "Stop" key.



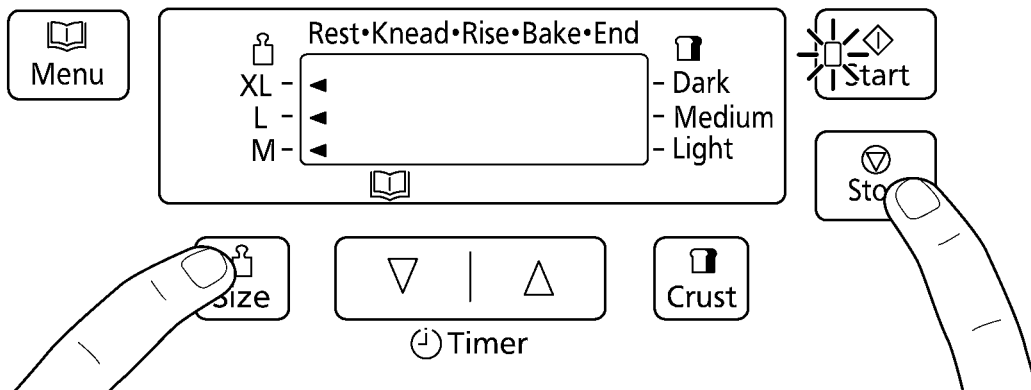
### 5.3.7. The operation check mode of the solenoid coil for RD

#### Operation procedure

1. Push a "Size" key and the "Stop" key at the same time.

#### Phenomena

- A solenoid for RD is movement. I hear a movement sound.

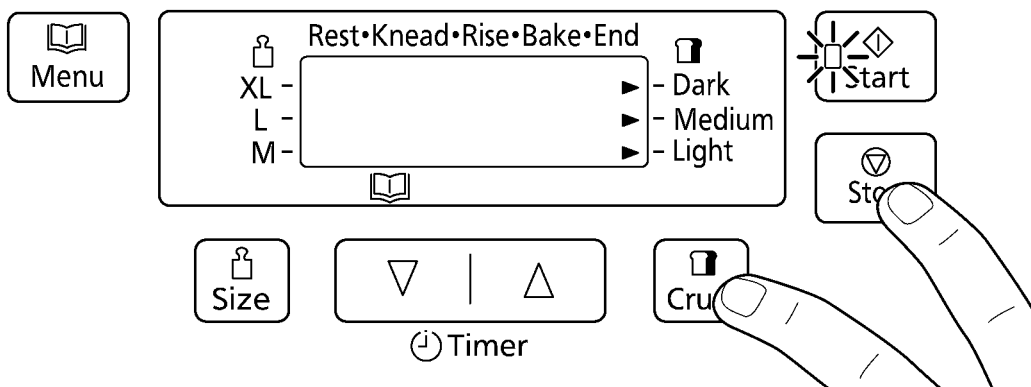


### 5.3.8. The operation check mode of the solenoid coil for YD

#### Operation procedure

1. Push a "Crust" key and the "Stop" key at the same time.



- A solenoid for YD is movement. I hear a movement sound.





## 6 Disassembly and Assembly Instructions

 <b>Caution</b>	
	<b>Be careful not to injure yourself on the metal edge during disassembly, replacement, or assembly.</b> Make sure to wear gloves.

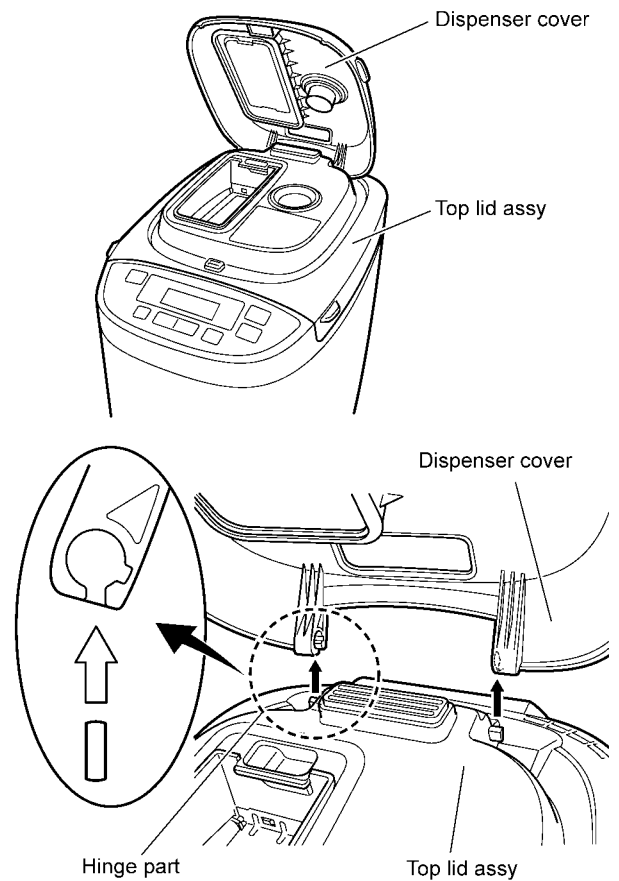
 <b>Caution</b>	
	Do not reuse P.C.Board after repair in case P.C.Board print pattern is disconnected.

### Important:

- Refer to the tips on assembly, and carry out the disassembly procedure backward to assembly.
- Remove the bread pan assy and kneading blade B unit before disassembling.

### 6.1. Dispenser cover assy

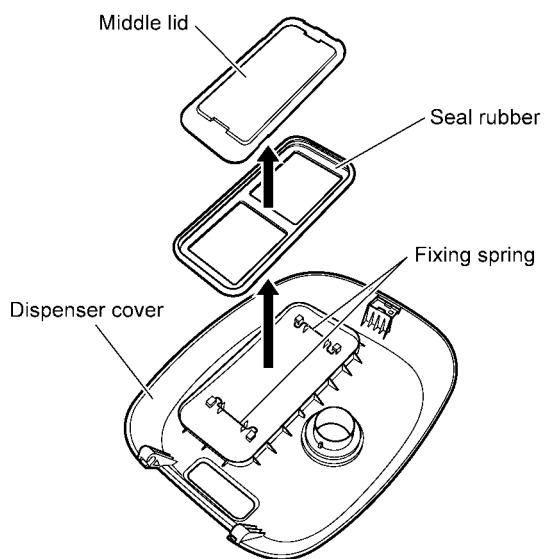
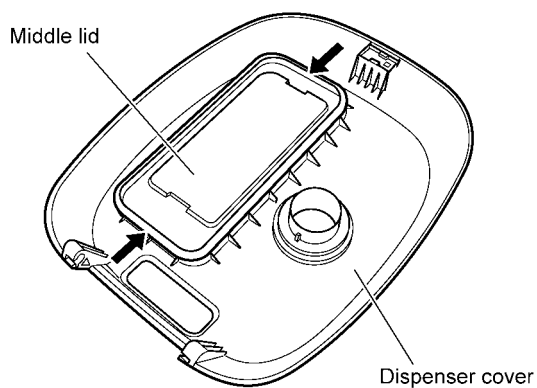
1. Remove the dispenser cover from the hinge part.



2. Push the middle lid inside (toward arrow symbol direction 1 or 2), slide the fixing spring out from the hook part, and remove the middle lid.
3. Remove the rubber seal from the middle lid.
4. If the fixing springs are dislocated, attach them to the dispenser cover.

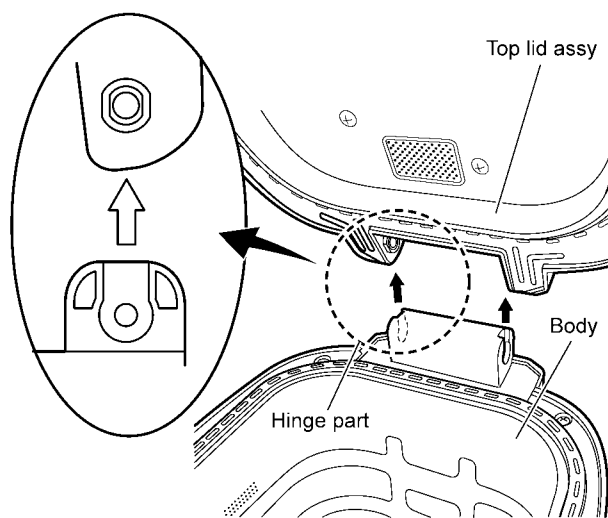
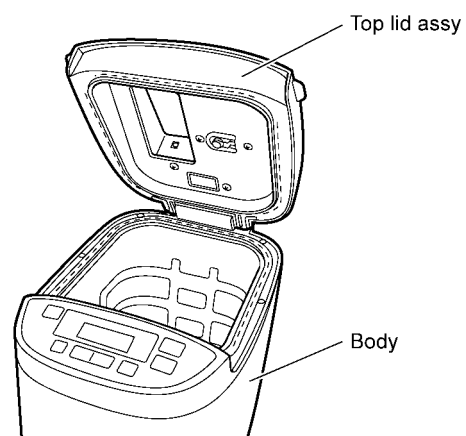
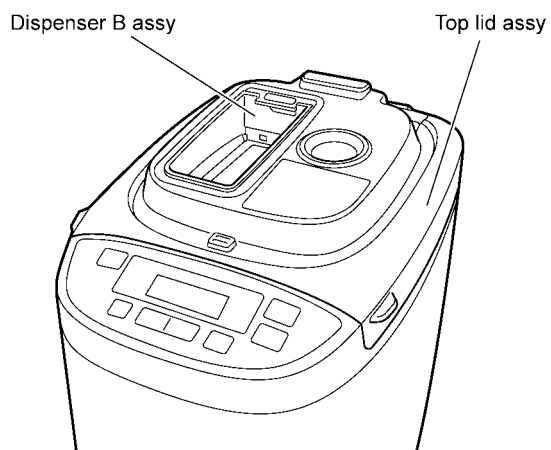
**Tips on assembly**

- Check the setting direction of the middle lid and force the middle lid straight into the fixing spring. (With the anti-reverse set rib, the middle lid cannot be set in the wrong direction.)



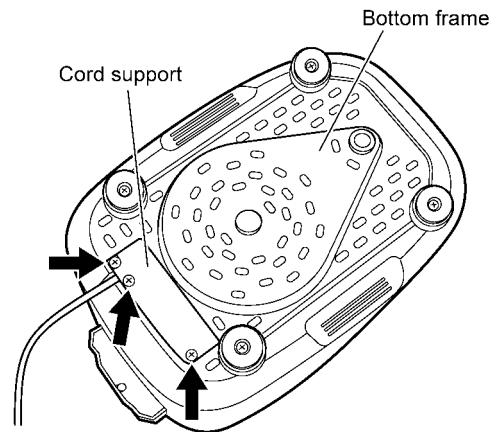
## 6.2. Top lid assy

1. Remove the dispenser B assy.
2. Remove the top lid assy from the hinge part.

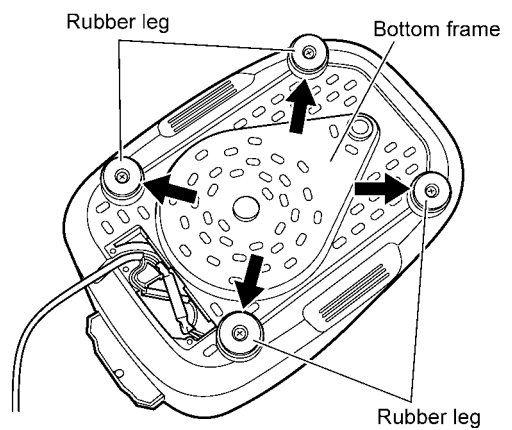


### 6.3. Body and others

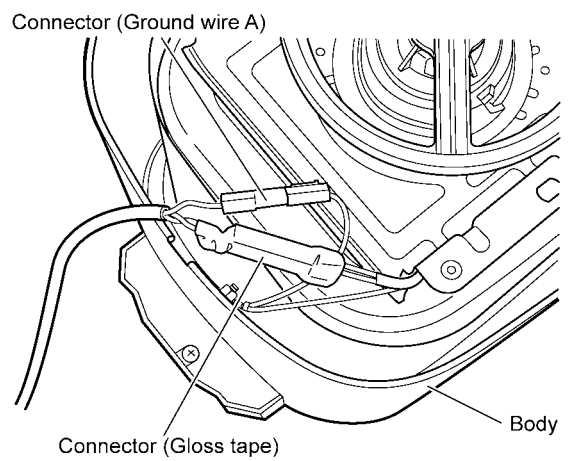
1. Next Bottom side.
2. Remove 3 screws and detach the cord support.



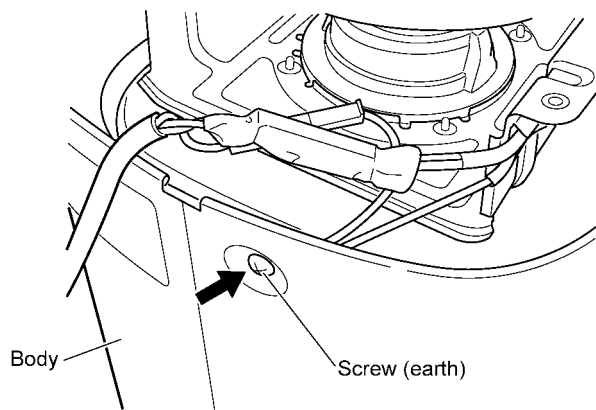
3. Remove 4 screws for rubber leg fixing, and detach the rubber legs.
4. Detack the Bottom frame.



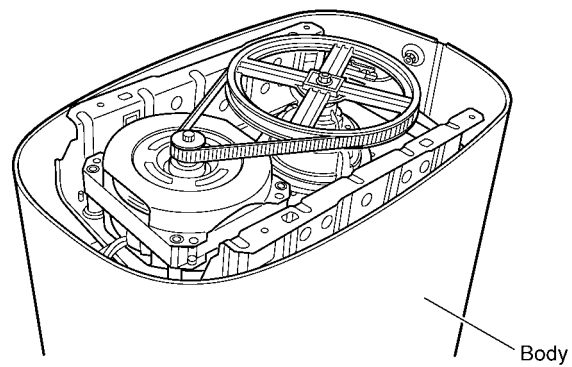
5. Remove the glass tape and disconnect the connector for the power cord assy.
6. Disconnect the connector for Grand wire A assy.



7. Remove the screw and nut, then detach the Ground wire  
A.

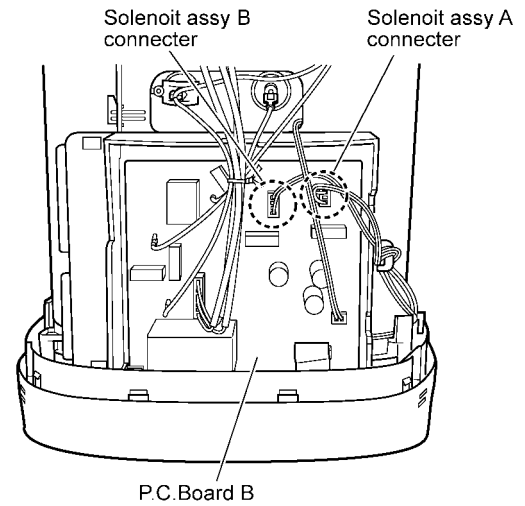


8. Remove the body.

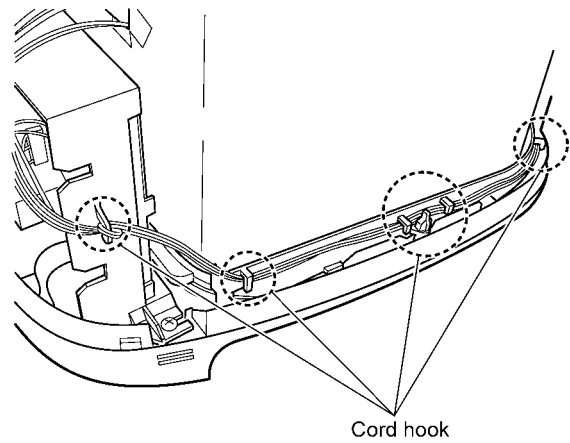


## 6.4. Solenoid assy B

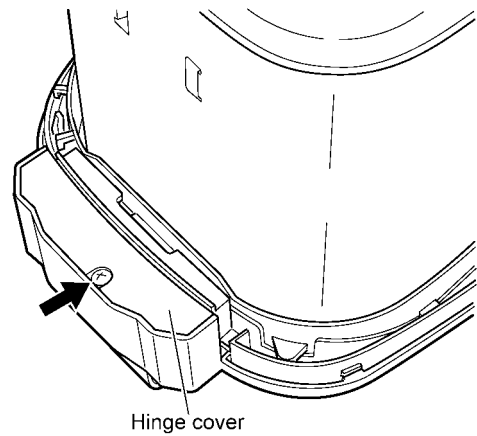
1. Disconnect the lead wire (solenoid assy B) from P.C. Board B



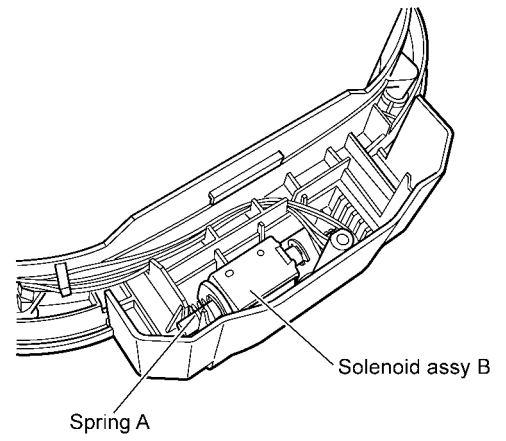
2. Detach the lead wire, from cord hook.



3. Remove the screw and detach the hinge cover.

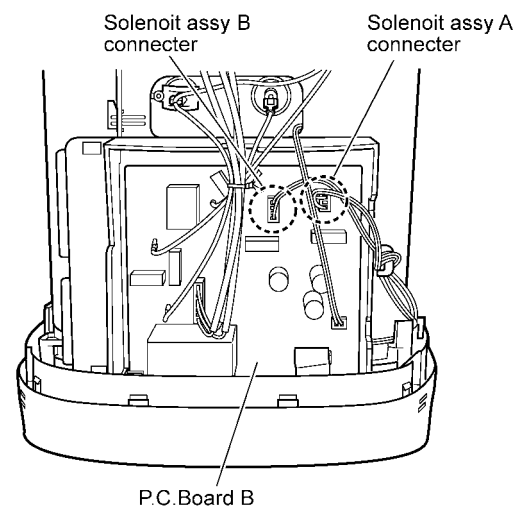


4. Detach the solenoid assy B, solenoid fixing plate and spring A.

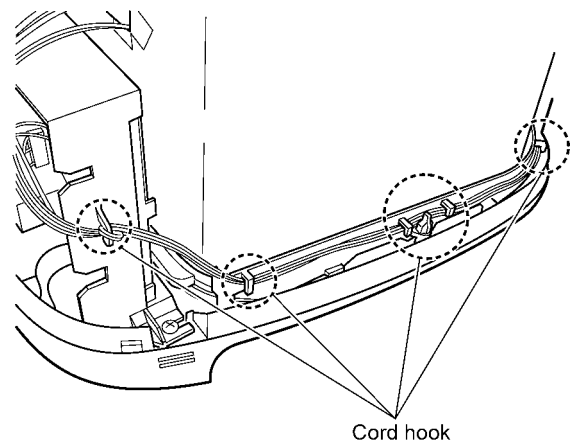


## 6.5. Solenoid assy A

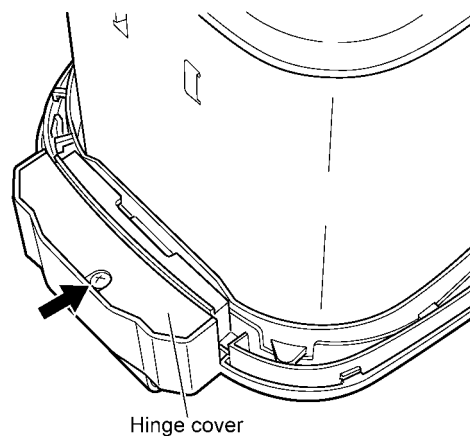
1. Disconnect the lead wire (solenoid assy A) from P.C. Board B



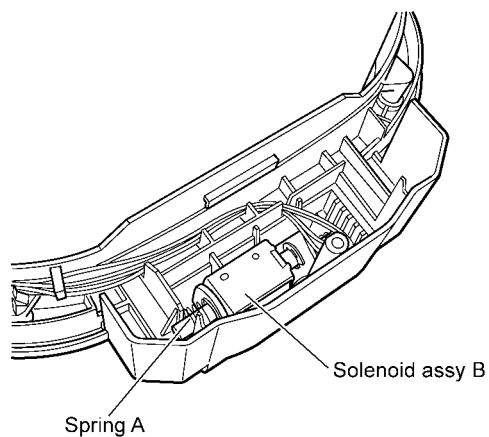
2. Detach the lead wire, from cord hook.



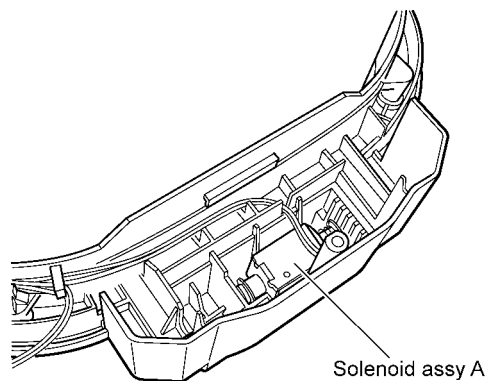
3. Remove the screw and detach the hinge cover.



4. Detach the solenoid assy B, solenoid fixing plate and spring A.



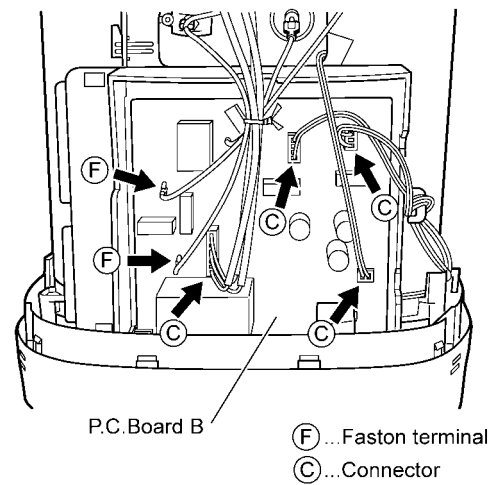
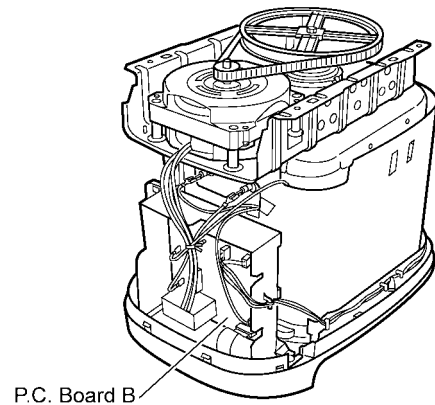
5. Detach the solenoid assy A, solenoid fixing plate and spring A.





## 6.6. P.C.Board B assy

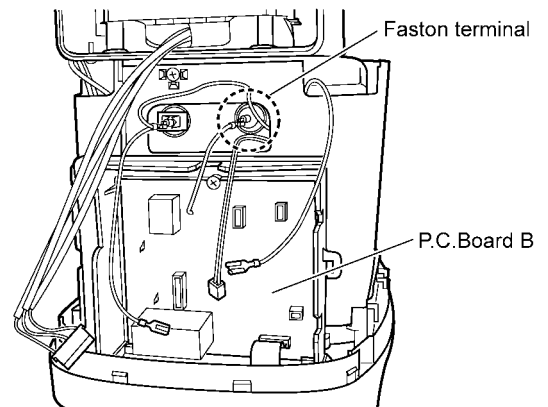
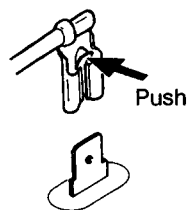
1. Remove connector connecting with P.C.Board B.
2. Remove faston terminal connecting to P.C.Board B.



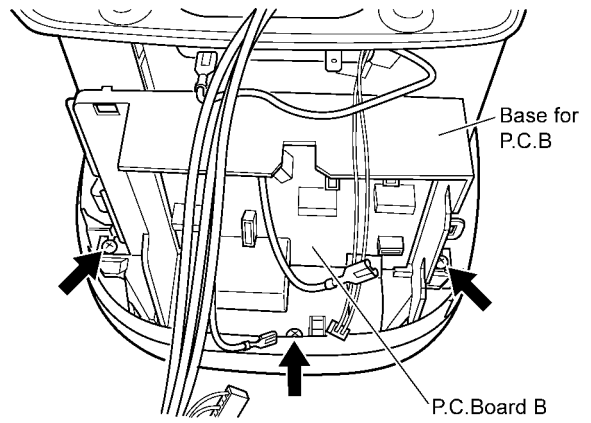
3. Remove the faston terminal connecting to a heater.

### **\*Point around a dismantle**

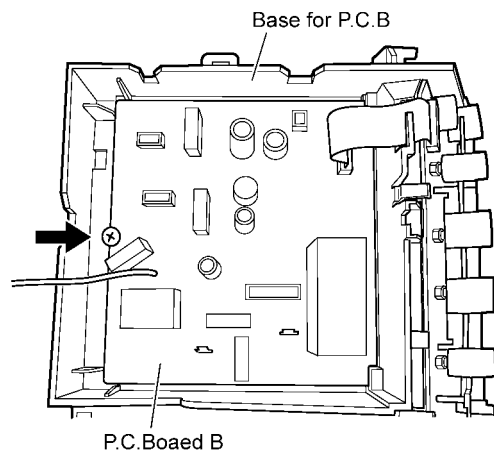
Please headhunt you while pushing a portion of an arrow for faston terminal with stopper.



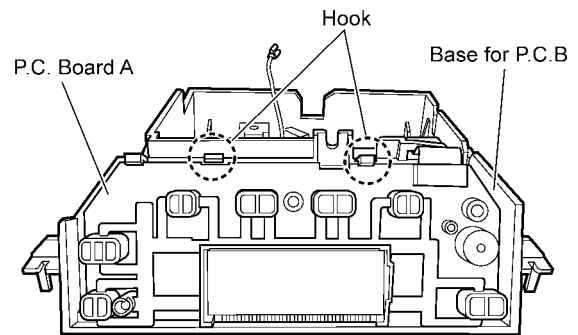
4. Remove three screws which fix a base for P.C.B. to the main body, and exclude a base for P.C.B..



5. Remove one screw.  
Remove a flat cable.  
Remove a control board B from a base for P.C.B.

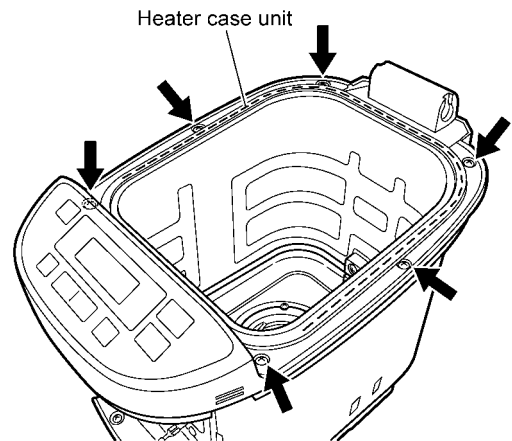


6. Open a claw and exclude P.C. Board A assy from a base for P.C.B..



## 6.7. Pulley B, connector lower unit and others

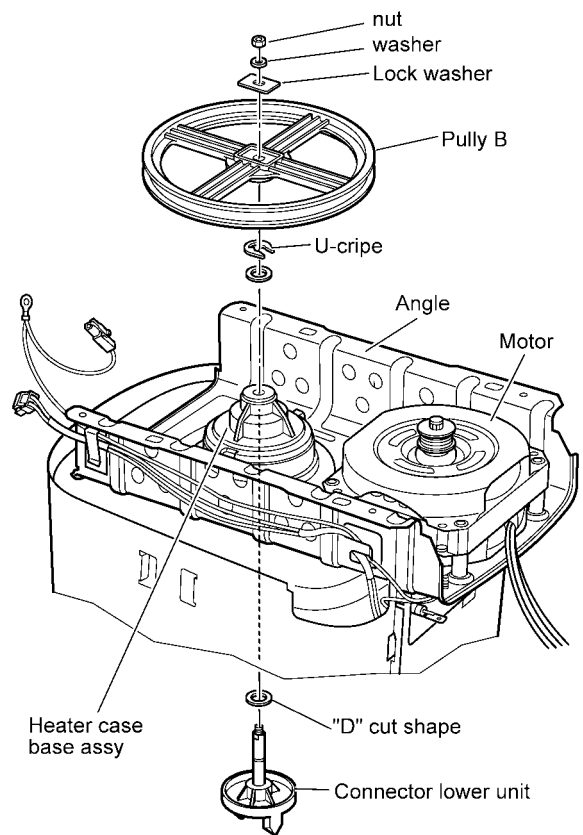
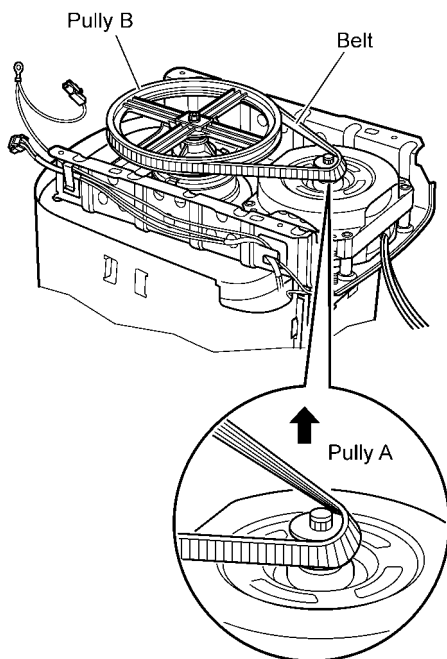
1. Remove six screws and remove heater case unit from the main body.



2. Next Bottom side.
3. Remove the belt with sliding it out while rotating pulley B.
4. Remove the hexagon nut (special) fixing pulley B by rotating it counterclockwise.
5. Remove the round plain washer, lock washer and pulley B.
6. Remove U-clip and pull the connector lower unit out toward the inner side.

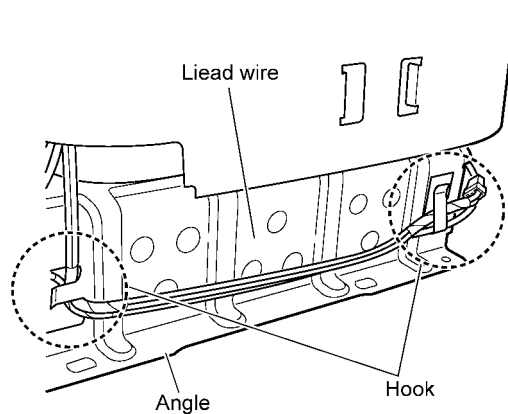
### Tips on assembly

- Position each "D" cut of the connector lower unit, pulley B and lock washer.

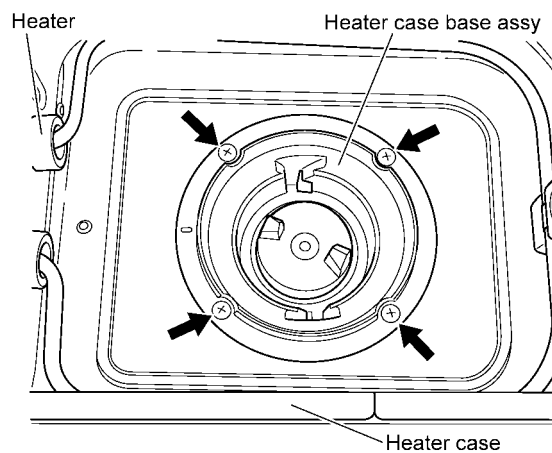


## 6.8. Heater case base assy

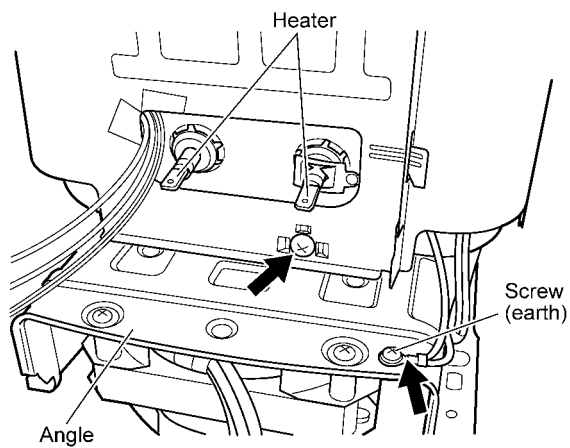
1. Remove a lead wire off the hook of angle.



2. Remove the 4 screws and detach the heater case base assy.
3. Remove the heater case unit from the angle.



4. Remove an angle and screw one off the frame of insulator and exclude Angle.

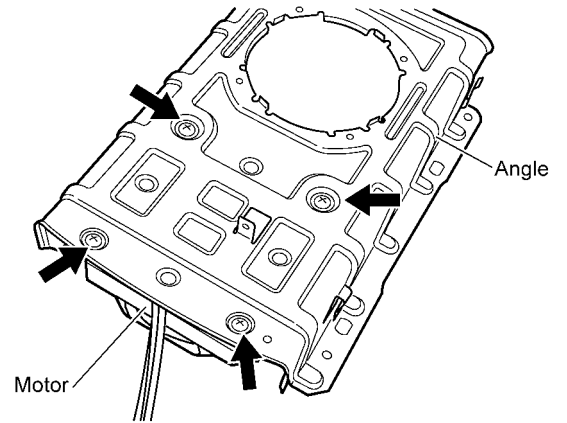


### Tips on assembly

- Set the positioning marks across from each other on the heater case side and on heater case base side.

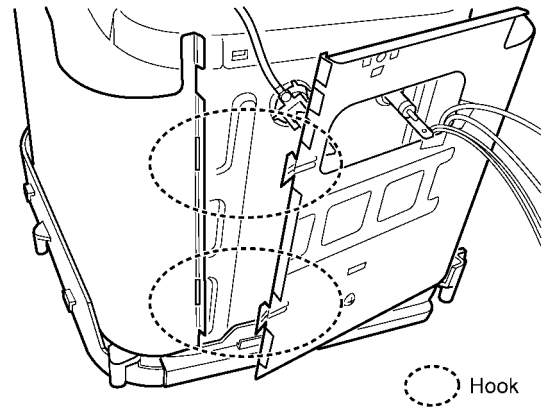
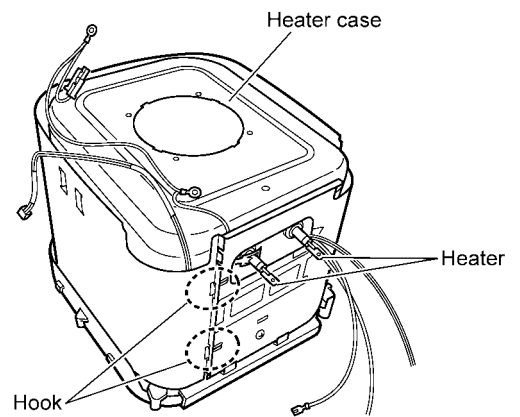
## 6.9. Motor assy

1. Remove 4 screws and detach the motor assy.

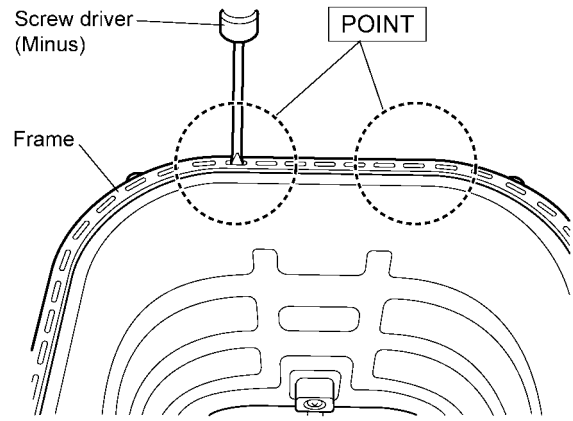


## 6.10. Heater case and frame of insulator

1. Remove the hook of the frame of insulator.  
Take off a hook with pliers.

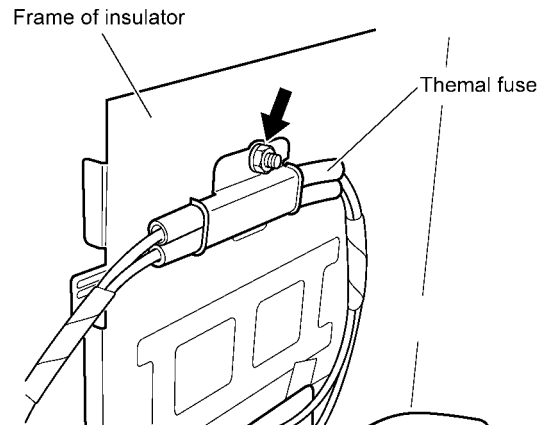
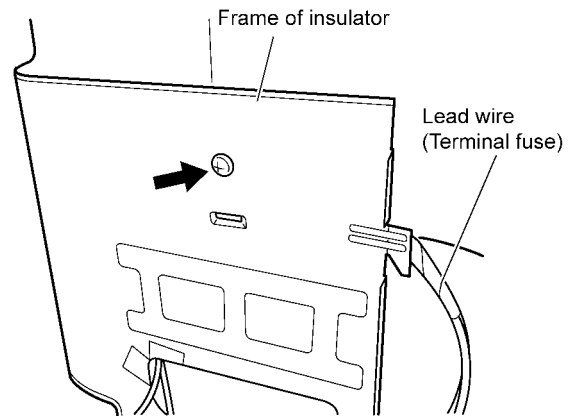


2. Remove a frame of insulator off the heater case unit.  
When it is hard to take off a cover from the lid of the heater case unit, take it off by minus drivers.



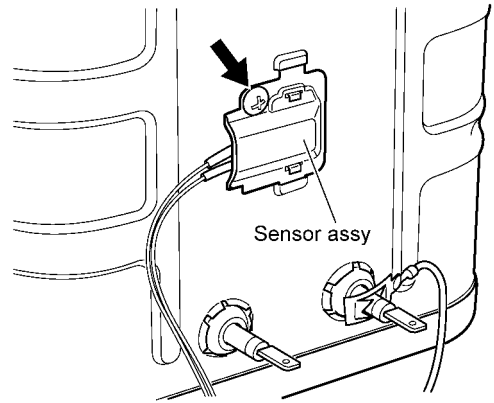
## 6.11. Temperature fuse

1. Remove screw/nut of the frame of insulator, and change a thermal fuse.



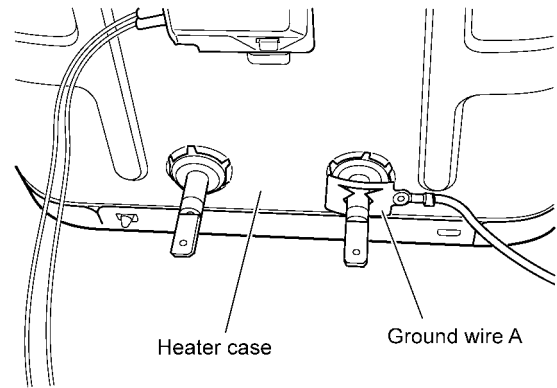
## 6.12. Sensor

1. Remove screw/nut off the heater case unit and change a sensor assy.

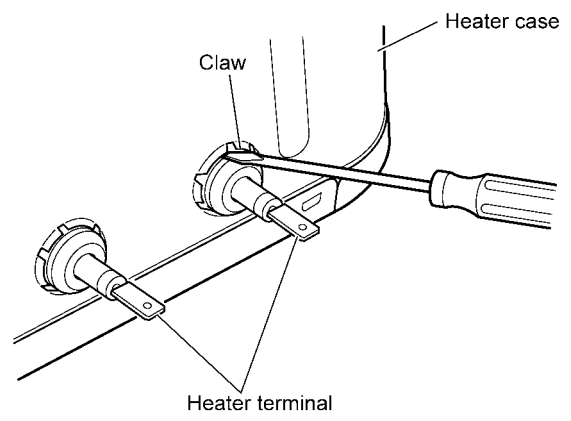


## 6.13. Heater

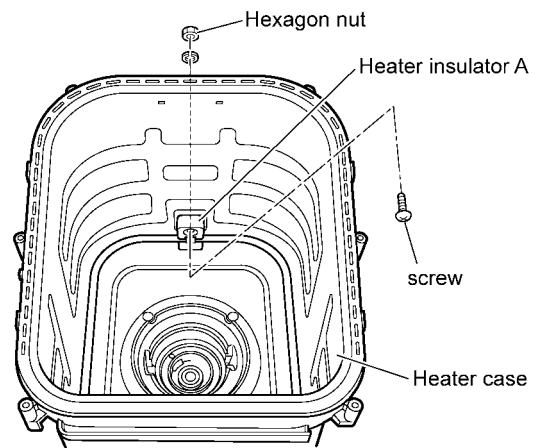
1. Remove a ground wire A assy of the heater.



2. Take the 3 claws off from the heater insulator at the outside of the heater case unit.

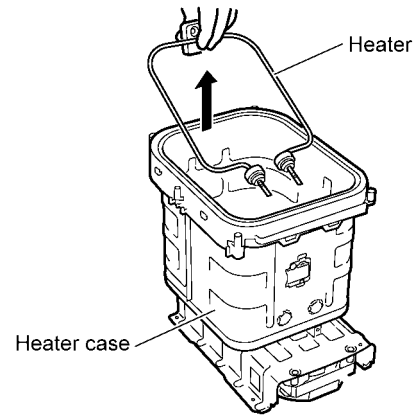


3. Remove the screw and hexagon nut fixing heater insulator A.





4. Pull out the heater upward.

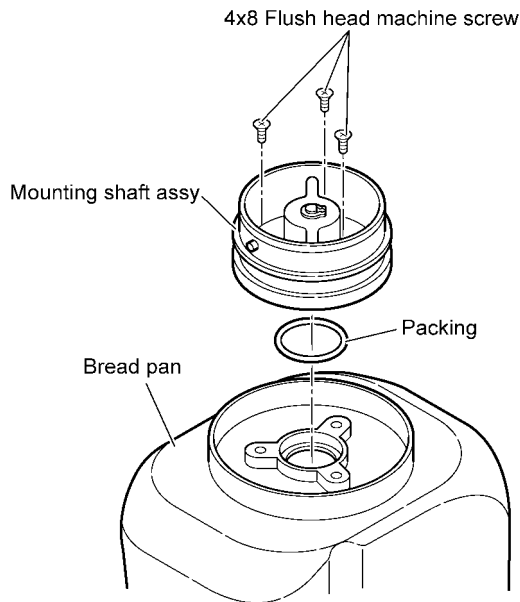


### 6.14. Bread pan

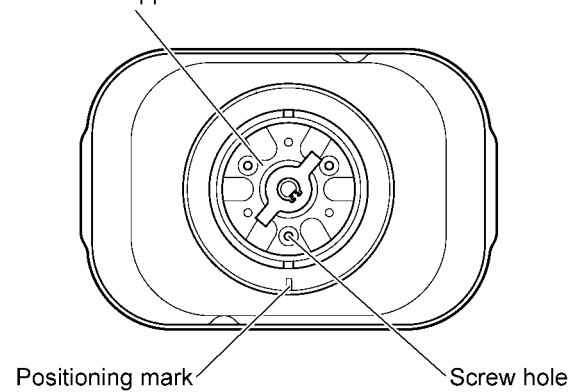
1. Turn the bread pan upside down and remove 3 screws.
2. Remove the packing.

**Tips on assembly**

- Set the positioning marks across from each other when assembling the mounting shaft assy and the bread pan.



Connector upper side



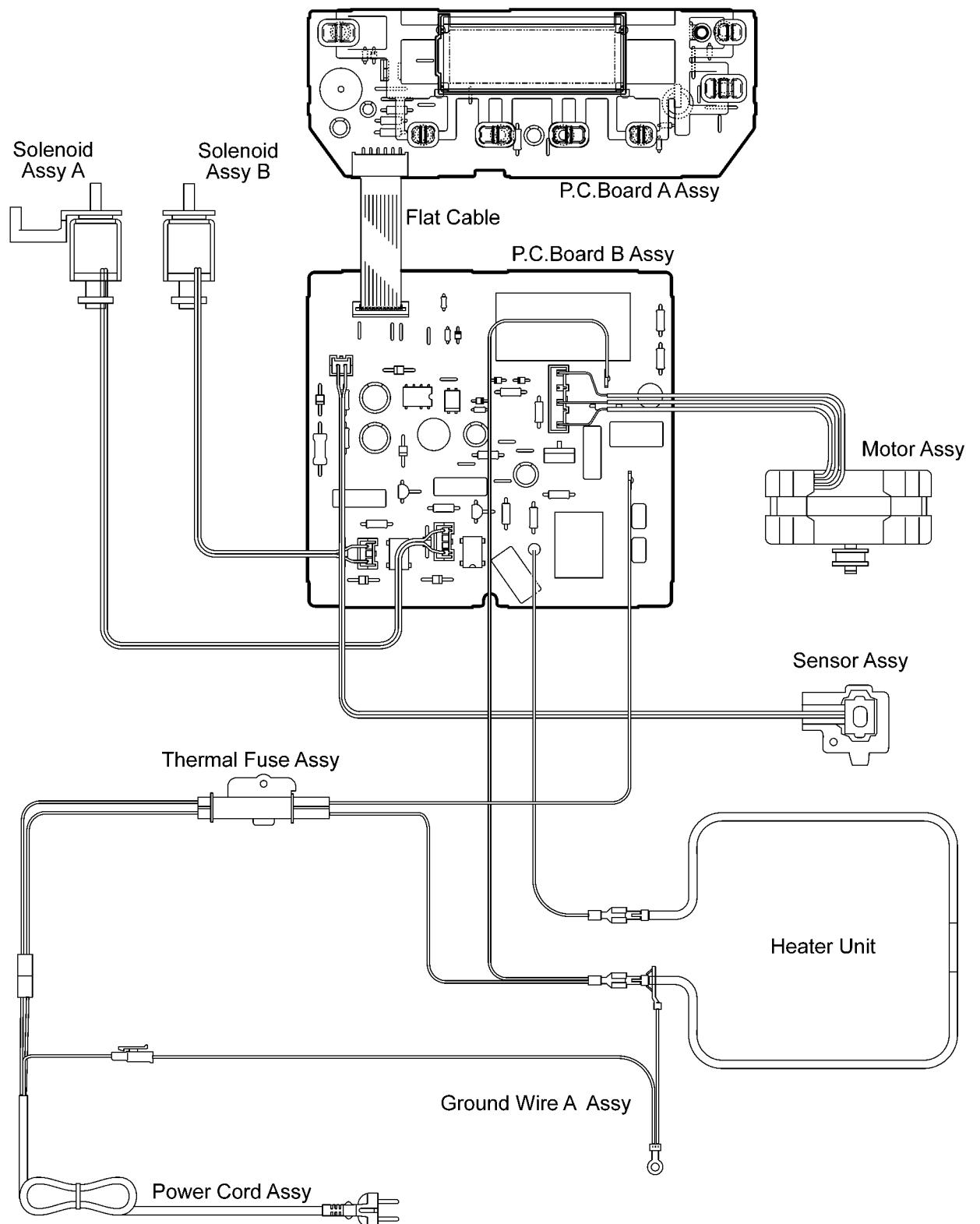
### 6.15. Post-assembly confirmation

Confirm the insulation resistance, insulation proof stress and operation response after reassembling.

1. Insulation resistance: Upper than 2M ohm at DC500V
2. Insulation proof stress: Longer than 1 min. at AC1000V
3. Operation response: Confirm the device performance in the manner of "Test Mode."

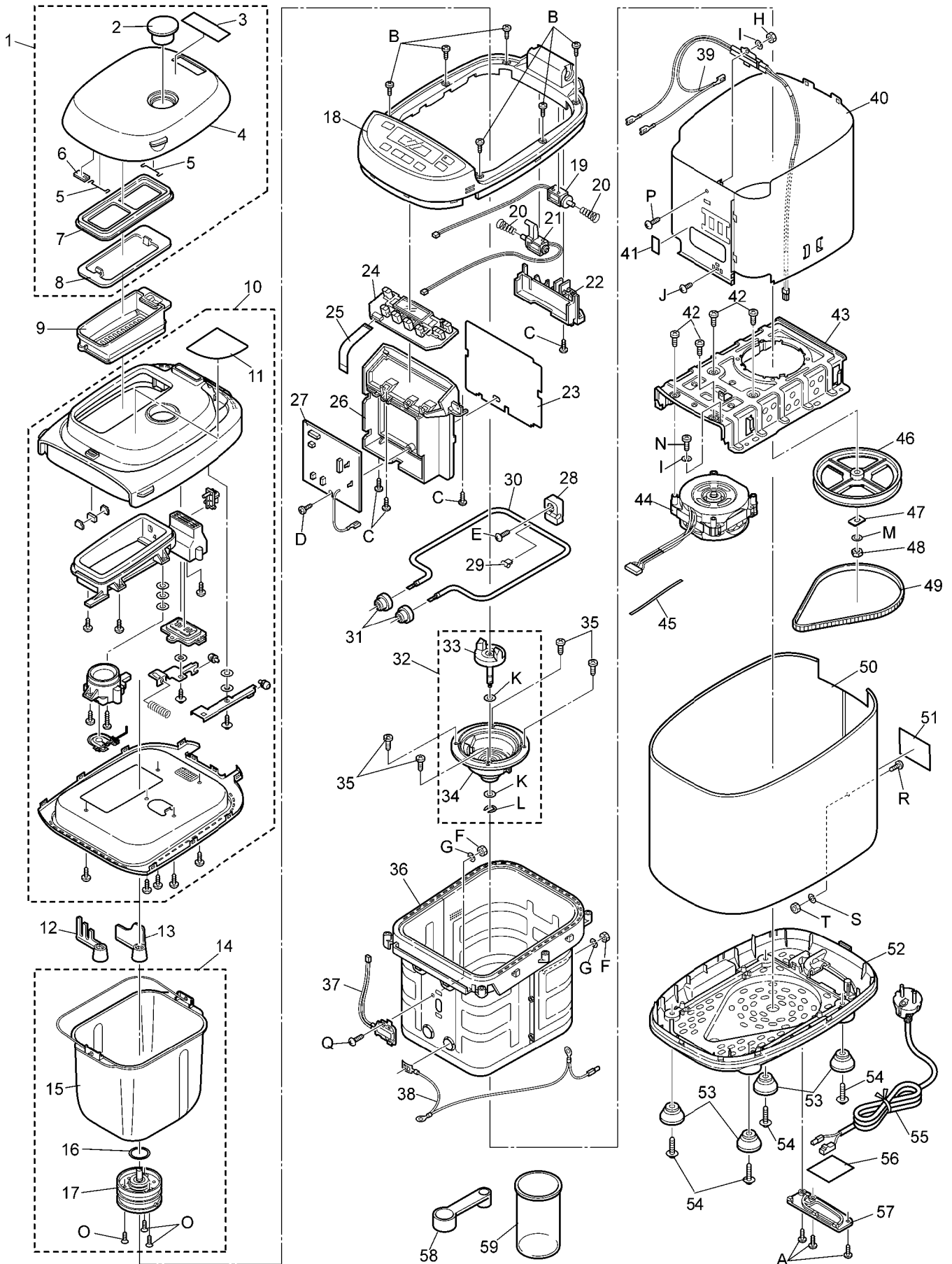


## 7.2. Basic wiring diagram



# 8 Exploded View and Replacement Parts List

## 8.1. PARTS LOCATION



## 8.2. REPLACEMENT PARTS LIST

Notes: Important safety notice

- Components identified by  $\Delta$  mark have special characteristics important for safety.
- " When replacing any of these components use only manufacturer's specified parts."

MODEL No.SD-ZB2502BXE

Safety	Ref. No.	Part No.	Part Name & Description	Pcs/Set	Remarks
				ZB2502BXE	
<PARTS LIST>					
	1	ADA39E165-S0	Dispenser cover assy	1	
	2	ADD40E165-H2	Window of lid	1	
$\Delta$	3	ADY02E165-X0	Caution label	1	
	4	ADD04E165-S0	Dispenser cover	1	
	5	ADD35-143	Fixing Spring	2	
	6	ADD37E165	Magnet Plate B	1	
	7	ADD34E165	Seal rubber	1	
	8	ADD30E165-H0	Middle Lid	1	
	9	ADA44E165-H0	Dispenser B assy	1	
	10	ADD79E165-K1	Top Lid assy	1	
	11	ADY06E165-K1	Menu label	1	
	12	ADD97E160	Kneading blade A unit	1	For Rye
	13	ADD96E160	Kneading blade B unit	1	
	14	ADA12E165	Bread pan assy	1	
	15	ADD84E165	Bread pan	1	
	16	ASD191U103-K	Packing	1	
	17	ADA29E165	Mounting shaft assy	1	
	18	ADB96E165K1S	Upper frame	1	
$\Delta$	19	ADA40E165	Solenoid assy B	1	For Raisin
	20	ASD850-108-W	Spring A	2	
	21	ADA21E165	Solenoid assy	1	For Yeast
	22	ADB16E165-K1	Hinge cover	1	
	23	ADE17E165	Heat insulator	1	
$\Delta$	24	ADR30E165	P.C.Board A assy	1	
$\Delta$	25	ADP10E165	Flat cable	1	
	26	ADT01E165	Base for P.C.B.	1	
$\Delta$	27	DR31E165	P.C.Board B assy	1	
	28	ADE09-163	Heater insulator A	1	
	29	ADE16-163	Fixing metal for heater	1	
$\Delta$	30	ADA22B165	Heater	1	230V-550W
	31	ADE10E165	Heater insulator B	2	
	32	ADA25E165	Heater case base assy	1	
	33	ADE97A107	Connector lower unit	1	
	34	ADE98E165	Heater case base unit	1	
	35	DJ17A1151	Screw P	4	
$\Delta$	36	ADE96B165	Heater case unit	1	W/No.28-31
$\Delta$	37	ADA11E165	Sensor assy	1	
	38	ADA30E165	Ground wire A assy	1	
$\Delta$	39	ADA17E165	Thermal fuse assy	1	Blowout temp. is 142 degrees of centigrade's.
	40	ADE03E165	Frame of insulator	1	
	41	AJ-236-20	Glass tape	1	20 x 50. Cut off to this size.
	42	SD938-101AD	5 x 10 Screw R	4	
	43	ADE01E165	Angle	1	
$\Delta$	44	ADA10B147	Motor assy	1	W/TF
	45	ADP50-143	Bind wire A	3	
	46	ADF05E165	Pulley B	1	
	47	ASD867-100AW	Lock washer	1	
	48	SD873-100AZ	Hexagon nut (special)	1	
	49	ADF01E165	Belt	1	
	50	ADB01E165	Body	1	
	51	ADY01B165	Rating plate	1	
	52	ADB02E165-K1	Bottom frame	1	
	53	ADB09E160-K0	Rubber leg	4	
	54	DJ14E160	Screw	4	
$\Delta$	55	ADA24B165	Power cord assy	1	
$\Delta$	56	AJ-236-20	Glass tape	1	
	57	ADP07E165-K1	Cord support	1	
	58	ASD911U112P0	Measuring spoon	1	
	59	ASD917-108-K	Measuring cup	1	
<SMALL STANDARDIZED METAL PARTS>					
	A	XTB4+10BFJ	Screw	3	
	B	XTB4+14BFC	Screw	6	

Safety	Ref. No.	Part No.	Part Name & Description	Pcs/Set	Remarks
				ZB2502BXE	
	C	XTB4+14BFJ	Screw	4	
	D	XTB4+14BFJ	Screw	1	
	E	XTT4+17HFN	Screw	1	
	F	XNG4BFJ	Hexagon nut	2	
	G	XWA4BFJ	Spring washer	2	
	H	XNG4BFJ	Hexagon nut	1	
	I	XWA4BFJ	Spring washer	2	
	J	XTT4+8FFN	Screw	1	
	K	X28XL5000	Motor washer A	2	
	L	XUE6FP	U-clip	1	
	M	XWG5E10FJ	Washer	1	
	N	XTN4+10FFJ	Screw	1	
	O	XSS4+8UW	Screw	3	
	P	XSN4+8FFJ	Screw	1	
	Q	XTT4+8FFN	Screw	1	
	R	XTT4+8FFN	Screw	1	
	S	XWA4BFJ	Spring washer	1	
	T	XNG4BFJ	Nut	1	
<PACKING SPECIFICATIONS>					
		ADZ01B165-K1	Carton	1	
		ADZ02E165	Upper cushion	1	
		ADZ03E165	Lower cushion	1	
△		ADZ50B165	Operating instructions	1	
		ADZ06E165	Protection board	1	
		ASD749-100	Lid protection sheet	1	
		ADY14B165-K1	Multilingual card	1	
		ADZ51B165	Warranty card	1	

### 8.3. PACKING INSTRUCTION

