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Panasonic SD-RD250

Panasonic SD-RD250 Automatic Bread Maker Instruction Manual

Model: SD-RD250

1. Introduction

Thank you for purchasing the Panasonic SD-RD250 Automatic Bread Maker. This appliance is designed to simplify the process of making fresh, homemade bread, dough, and even cakes. Please read this instruction manual thoroughly before use to ensure safe and optimal operation. Keep this manual for future reference.

Important Safety Information

- Always unplug the bread maker from the power outlet when not in use, before cleaning, or during assembly/disassembly.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not touch hot surfaces. Use oven mitts when handling the hot bread pan or baked bread.
- Ensure proper ventilation around the bread maker during operation.

2. Product Features

The Panasonic SD-RD250 is equipped with advanced features to ensure consistent and delicious results:

- **Microprocessor Controlled:** Ensures even baking and consistent results.
- **Automatic Fruit & Nut Dispenser:** Automatically adds ingredients at the optimal time during the kneading cycle.
- **Diamond Fluorine Non-Stick Coated Pan:** For easy bread removal and cleaning.
- **5 Baking Modes:** Offers versatility for various bread types and doughs.

- **2 Loaf Sizes (M, XL):** Accommodates different household needs.
- **Crust Control:** Select from Light or Dark crust options.
- **Large LCD Readout:** Provides clear visibility of settings and remaining time.
- **13-Hour Delay Timer:** Allows for convenient overnight baking or fresh bread at a desired time.



Image: The Panasonic SD-RD250 Bread Maker shown alongside a freshly baked loaf of bread and a small pizza, demonstrating its versatility.

3. Setup

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the bread pan, kneading blade, and fruit/nut dispenser with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth.
3. **Position:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation.
4. **Insert Bread Pan:** Place the kneading blade onto the shaft inside the bread pan. Insert the bread pan into the bread maker and turn it clockwise until it locks into place.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet (120V AC, 60Hz).



Image: Top-down view of the bread maker with the lid open, illustrating the empty bread pan and kneading blade in position for ingredient loading.

4. Operating Instructions

Follow these steps for successful bread making:

1. **Add Ingredients:** Add liquid ingredients first, followed by dry ingredients. Make a small indentation in the dry ingredients for the yeast, ensuring it does not come into contact with liquids or salt initially.
2. **Close Lid:** Close the lid securely.
3. **Select Menu:** Press the 'Select' button to choose your desired baking mode (e.g., Basic, French).

4. **Choose Loaf Size:** Press the 'Size' button to select Medium (M) or Extra Large (XL).
5. **Adjust Crust:** Press the 'Crust' button to select Light or Dark.
6. **Start Baking:** Press the 'Start/Stop' button to begin the baking process. The display will show the remaining time.
7. **Remove Bread:** Once baking is complete, the bread maker will beep. Press 'Start/Stop' to stop the beeping. Using oven mitts, carefully remove the bread pan and then the baked bread. Allow the bread to cool on a wire rack before slicing.



Image: The bread maker with its lid open, revealing a golden-brown, freshly baked loaf of bread still in the pan.

5. Automatic Fruit & Nut Dispenser

The automatic dispenser allows for the convenient addition of fruits, nuts, or other mix-ins without manual intervention during the baking cycle.

1. **Load Dispenser:** Open the dispenser lid located on the top of the bread maker. Add your desired fruits, nuts, or seeds into the dispenser compartment. Do not overfill.
2. **Close Lid:** Close the dispenser lid.
3. **Automatic Release:** The bread maker will automatically open the dispenser and add the ingredients to the dough at the optimal time during the kneading phase, ensuring even distribution.



Image: The bread maker with its lid open, highlighting the automatic dispenser filled with a mixture of nuts and dried fruits, ready for baking.

6. Baking Modes

The SD-RD250 offers 5 distinct baking modes:

- **Basic:** Ideal for standard white bread, whole wheat bread, and raisin bread using all-purpose or bread flour.
- **French:** Bakes delicious French bread with a soft interior and crispy crust.
- **Pizza:** Prepares dough specifically for homemade pizza.
- **Pasta:** Prepares dough for various pasta types.
- **Bake Only:** This mode is suitable for baking cakes, sweet breads, or pre-made dough.

7. Loaf Sizes and Crust Settings

Customize your bread to your preference:

- **Loaf Sizes:**
  - **M (Medium):** For smaller loaves.
  - **XL (Extra Large):** For larger loaves, up to 2.5 lbs.
- **Crust Settings:**
  - **Light:** For a softer, lighter crust.
  - **Dark:** For a crispier, darker crust.

8. Timer Function

The 13-hour delay timer allows you to set the bread maker to finish baking at a specific time. This is ideal for waking up to fresh bread or having it ready for dinner.

1. **Add Ingredients:** Load all ingredients into the bread pan.
2. **Select Settings:** Choose your desired baking mode, loaf size, and crust setting.
3. **Set Timer:** Press the 'Timer' button repeatedly to adjust the delay time. The display will show the total time until baking is complete.
4. **Start Delay:** Press the 'Start/Stop' button. The bread maker will begin the countdown and start baking automatically when the set time is reached.

9. Care and Maintenance

Proper care ensures the longevity and performance of your bread maker:

- **Cleaning the Bread Pan and Kneading Blade:** After each use, remove the bread pan and kneading blade. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck dough. Use a soft sponge to clean. Do not use abrasive cleaners or metal utensils.
- **Cleaning the Fruit & Nut Dispenser:** Remove the dispenser and wash it with warm, soapy water. Ensure no residue remains to prevent blockages.
- **Cleaning the Interior:** Wipe the interior of the bread maker with a damp cloth to remove any crumbs or spills. Ensure the heating element is clean.
- **Cleaning the Exterior:** Wipe the exterior with a dry cloth. Do not use harsh chemicals.

- **Storage:** Store the bread maker in a clean, dry place when not in use.



Image: The bread maker with its lid open, illustrating the bread pan removed from the main unit, ready for cleaning.

10. Troubleshooting

If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiration, use lukewarm water (105-115°F), reduce salt.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients precisely, ensure fresh yeast.
Bread is sticky/undercooked	Too much liquid, power interruption.	Reduce liquid slightly, ensure stable power supply.
Kneading blade stuck in bread	Common occurrence.	Carefully remove the blade after removing the bread from the pan.

11. Specifications

- **Model Number:** SD-RD250
- **Power:** 120V AC, 60Hz
- **Wattage:** 550 watts
- **Product Dimensions (D x W x H):** 12.81" x 11.13" x 14.56"
- **Item Weight:** 15 pounds
- **Color:** White
- **Number of Programs:** 5
- **Display Style:** LCD
- **Special Features:** Programmable, Automatic Fruit & Nut Dispenser
- **Material:** Plastic



Image: A diagram illustrating the precise dimensions of the Panasonic SD-RD250 Bread Maker.

12. Official Product Video

▶ **Watch video online**
Panasonic SD-RD250 Automatic Bread Maker with Fruit/Nut Dispenser

Video: An official product video demonstrating the features and operation of the Panasonic SD-RD250 Automatic Bread Maker with Fruit/Nut Dispenser.

13. Warranty and Support

The Panasonic SD-RD250 Automatic Bread Maker comes with a **FULL 30 DAY WARRANTY**. For warranty claims or technical support, please refer to the contact information provided in your product packaging or visit the official Panasonic support website.

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