

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Panasonic](#) /

› [Panasonic Home Bakery SD-MDX102-W User Manual](#)

## Panasonic SD-MDX102

# Panasonic Home Bakery SD-MDX102-W User Manual

Model: SD-MDX102-W

## INTRODUCTION

---

Welcome to your new Panasonic Home Bakery SD-MDX102-W. This manual provides essential information for the safe and efficient operation of your bread maker. Please read it thoroughly before use and keep it for future reference.

## IMPORTANT SAFETY INFORMATION

---

**Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.**

- Read all instructions before using the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.

## PRODUCT OVERVIEW

---

The Panasonic Home Bakery SD-MDX102-W is an advanced bread maker designed for ease of use and versatility. It features an inverter motor for precise control, automatic ingredient dispensers, and a wide range of menu options.

Main Unit

高級”生”食パン専門店 乃が美 監修  
おうちで乃が美の生食パン



パナソニックのホームベーカリーで作れます

Image: The Panasonic Home Bakery SD-MDX102-W bread maker, showcasing its compact design and white finish.

Key Features

- Inverter Motor for precise kneading.
- Automatic Yeast and Ingredient Dispensers.
- Temperature Sensors (Room and Internal) for optimal baking conditions.
- 41 Pre-programmed Menus.
- Timer Function for delayed baking.

## SETUP

---

### Unpacking

1. Carefully remove the bread maker and all accessories from the packaging.
2. Check that all parts are present: main unit, bread pan, kneading blade, measuring cup, measuring spoon, and recipe book.
3. Remove any protective films or packaging materials.

### Initial Cleaning

1. Wash the bread pan and kneading blade with warm soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

### Placement

Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.

# 中身を味わうワンランク上の食パン パン・ド・ミも自宅で簡単



- ①材料を入れる    ②ドライイーストを入れる    ③メニューを選択しスタート

Image: A visual guide demonstrating the process of adding ingredients to the bread pan, then adding yeast to its dispenser, and finally selecting a menu and starting the machine.

## OPERATING INSTRUCTIONS

### Basic Bread Making Process

1. **Insert Kneading Blade:** Place the kneading blade onto the shaft inside the bread pan.
2. **Add Ingredients:** Add liquid ingredients first, followed by dry ingredients (flour, sugar, salt, etc.) into the bread pan. Refer to the recipe book for precise measurements and order.
3. **Add Yeast:** Open the yeast dispenser lid and add the specified amount of dry yeast.
4. **Add Additional Ingredients (if applicable):** For recipes requiring raisins, nuts, or other mix-ins, place them in the automatic ingredient dispenser. The machine will add them at the appropriate time.
5. **Place Bread Pan:** Securely place the bread pan into the main unit. Close the lid.
6. **Select Menu:** Plug in the appliance. Use the control panel to select the desired menu program (e.g., "Basic



Bread," "Whole Wheat," "Dough"). The SD-MDX102-W offers 41 menu options.

7. **Set Timer (Optional):** If you wish to delay the start of baking, use the timer function.
8. **Start:** Press the "Start" button. The machine will begin the kneading, rising, and baking process.

### Automatic Ingredient Dispenser and Temperature Sensors

## 1年中ふっくらおいしいパンが焼ける理由 自動投入&温度センサー



イースト  
自動投入

室温  
センサー

庫内温度  
センサー

## 季節や運転時の室温の変化を検知 適したプログラムで生成します

Image: An illustration highlighting the automatic yeast dispenser and the internal and room temperature sensors, which optimize the baking process based on environmental conditions.

The bread maker automatically detects room and internal temperatures to adjust the program for consistent results throughout the year. The automatic dispenser ensures yeast and other ingredients are added at the optimal time.

アレンジパンから生地まで自動で作れる！

# 毎日楽しめる**41**メニュー

食パン



マーブルパン



米粉ケーキ



ハード生地



リッチ生地



天然酵母生地



甘酒



もち



うどん・パスタ

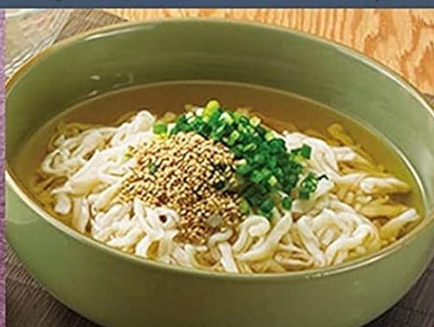


Image: A collage displaying various items that can be made with the Panasonic Home Bakery, including different types of bread (white, marble), rice flour cake, hard dough, rich dough, natural yeast dough, amazake, mochi, udon, and pasta.

Explore the 41 diverse menus, including options for various breads, doughs, cakes, mochi, and even pasta. Refer to the included recipe book for detailed instructions for each menu.

## Timer Function and Custom Kneading



# 朝起きたら焼きたてパンをたのしめる！ 予約タイマー&マイねり



焼き上がり時間や  
自分好みの“ねり”  
パターンを設定可能！

Image: A close-up of the bread maker's control panel, showing options for setting the finish time and customizing kneading patterns. A freshly baked loaf of bread is shown in the background.

The reservation timer allows you to set the desired finish time, so you can wake up to freshly baked bread. The "My Kneading" function enables customization of kneading patterns for specific textures.

## MAINTENANCE AND CLEANING

### Daily Cleaning

1. **Unplug:** Always unplug the bread maker and allow it to cool completely before cleaning.
2. **Bread Pan and Kneading Blade:** Remove the bread pan. Take out the kneading blade. Wash both with warm, soapy water. Use a soft sponge or cloth. Do not use abrasive cleaners or scourers. Rinse thoroughly and dry completely.
3. **Interior:** Wipe the interior of the baking chamber with a damp cloth to remove any crumbs or residue.
4. **Exterior:** Wipe the exterior of the unit with a soft, damp cloth.

## Important Notes

- Do not immerse the main unit in water or any other liquid.
- Ensure all parts are completely dry before reassembling or storing.
- The bread pan and kneading blade are recommended for hand washing only.

## TROUBLESHOOTING

If you encounter issues with your bread maker, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Bread does not rise	Incorrect yeast amount, expired yeast, water too hot/cold, incorrect ingredient measurements.	Check yeast expiry, use correct measurements, ensure water temperature is as specified in recipe.
Bread is too dense	Too much flour, too little liquid, insufficient kneading.	Adjust flour and liquid ratios, ensure kneading blade is correctly installed.
Machine makes unusual noise	Bread pan not seated correctly, foreign object in pan, motor issue.	Ensure bread pan is securely locked. Check for obstructions. If noise persists, contact customer support.
Ingredients not mixing	Kneading blade not installed, too much dough.	Verify kneading blade is in place. Do not exceed maximum ingredient capacity.

## SPECIFICATIONS

Feature	Detail
Model Number	SD-MDX102-W
Power Supply	AC 100 V, 50-60 Hz
Power Consumption	430 W
Motor Type	Inverter Motor
Dimensions (W x D x H)	Approx. 26.3 x 35.6 x 35.3 cm
Weight	Approx. 6.2 kg
Cord Length	Approx. 1.0 m
Number of Menus	41
Loaf Capacity	1 loaf
Mochi Rice Cake Capacity	2-3 ml <i>(Note: This value seems unusually small; please refer to the official recipe book for accurate measurements.)</i>
Automatic Raisin Dispenser Capacity	Max. 100 g



Feature	Detail
Rough Mix Function	Yes
Material	Plastic
Product Care	Hand Wash Only (for removable parts)

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Panasonic website for your region.

**Online Resources:** For additional recipes and tips, consult the dedicated recipe book provided with your Home Bakery.

# 楽しいパン作りをサポート！ 専用レシピブック付き



**Panasonic**

ホームベーカリー  
SD-MDX102

**Recipe Book**

レシピブック

●使い方については取扱説明書に記載しています。ご使用前に、必ず取扱説明書をお読みください。

クロワッサン

Image: The Panasonic Home Bakery SD-MDX102 recipe book, shown alongside various delicious baked goods that can be prepared

using the machine.