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› [Panasonic SD-YR2550 Fully Automatic Bread Maker, Horizontal Design, with Raisin/Nut Dispenser and Yeast Dispenser, 31 Automatic Programs, Two Temperature Sensors, 13-Hour Timer, Silver](#)

## Panasonic SD-YR2550SXE

# Panasonic SD-YR2550 Bread Maker Instruction Manual

Model: SD-YR2550SXE

## INTRODUCTION

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Welcome to the instruction manual for your new Panasonic SD-YR2550 Fully Automatic Bread Maker. This appliance is designed to simplify the bread-making process, offering a wide range of programs and features to help you create delicious homemade bread, doughs, and more. Please read this manual thoroughly before first use to ensure safe and optimal operation.



## PRODUCT FEATURES

The Panasonic SD-YR2550 is equipped with advanced features for superior baking results:

- **Dual Temperature Sensors:** Two built-in sensors monitor both internal and external temperatures, optimizing each program for consistent bread quality regardless of ambient conditions.
- **Innovative Kneading Blade:** Designed to mimic traditional hand-kneading techniques, ensuring ideal dough texture every time.
- **Automatic Dispensers:** Features separate dispensers for yeast and dry ingredients (like raisins or nuts), ensuring ingredients are added at the optimal time for even distribution.
- **Extensive Program Selection:** Offers 31 automatic programs, including options for whole grain, sourdough, brioche, cake, pizza dough, and four dedicated gluten-free programs.
- **Manual Settings:** Provides flexibility to set custom kneading and baking times for personalized recipes.
- **Delay Timer:** A convenient 13-hour delay timer allows you to prepare ingredients in advance and wake up to freshly baked bread.
- **Adjustable Loaf Size and Crust:** Choose from three bread sizes (M, L, XL) and three crust browning levels to suit your preference.



Figure 2: Top view of the bread maker, showing the control panel with program selections and display.

## SETUP

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the exterior with a damp cloth. Wash the bread pan, kneading blade, and dispensers with warm soapy water, rinse thoroughly, and dry completely.
3. **Placement:** Place the bread maker on a stable, level, and heat-resistant surface, ensuring adequate ventilation around the appliance. Do not place it near heat sources or in direct sunlight.
4. **Install Kneading Blade:** Insert the kneading blade onto the shaft inside the bread pan. Ensure it clicks securely into place.
5. **Insert Bread Pan:** Place the bread pan into the main unit, pressing down firmly until it locks into position.
6. **Connect Power:** Plug the power cord into a grounded electrical outlet (230V). The display will illuminate.

## OPERATING INSTRUCTIONS

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1. **Add Ingredients:** Add liquid ingredients first, followed by dry ingredients. Make a small indentation in the flour for the yeast. Place yeast in the yeast dispenser and any dry additions (nuts, raisins) in the automatic dispenser.
2. **Select Program:** Use the program selection buttons to choose your desired program (e.g., Basic, Whole Wheat, Gluten Free). Refer to the recipe book for specific program recommendations.
3. **Choose Loaf Size and Crust:** Select the desired loaf size (M, L, XL) and crust color (light, medium, dark) using the respective buttons.
4. **Set Delay Timer (Optional):** If you wish to delay the start of baking, press the timer button and adjust the time. The timer indicates the time until the bread is ready.
5. **Start Baking:** Press the Start button. The bread maker will begin the kneading process.
6. **Completion:** Once the program is complete, the bread maker will beep. Unplug the appliance and carefully remove the bread pan using oven mitts.
7. **Remove Bread:** Invert the bread pan onto a wire rack and shake gently to release the bread. If the kneading blade remains in the bread, remove it carefully with a non-metallic utensil after the bread has cooled slightly.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and optimal performance of your bread maker.

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Blade:** Fill the bread pan with warm water and a small amount of dish soap. Let it soak for 10-15 minutes to loosen any stuck-on dough. Clean with a soft sponge, rinse, and dry thoroughly. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating.
- **Dispensers:** Clean the yeast and dry ingredient dispensers with a small brush or damp cloth to remove any residue. Ensure they are completely dry before reassembling.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- **Interior:** Use a soft brush or vacuum cleaner to remove any crumbs from the interior of the baking chamber.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt.	Check yeast expiry, use lukewarm water (38-43°C), reduce salt.
Bread is too dense.	Too much flour, not enough liquid, incorrect program.	Measure ingredients precisely, ensure correct liquid-to-flour ratio, select appropriate program.
Bread pan sticks.	Residue buildup, damaged non-stick coating.	Soak pan before cleaning, avoid abrasive cleaners.
Appliance not starting.	Not plugged in, bread pan not seated correctly, lid not closed.	Check power connection, ensure bread pan is locked, close lid firmly.

## SPECIFICATIONS

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**Brand:** Panasonic

**Model Number:** SD-YR2550SXE

**Color:** Stainless steel look

**Product Dimensions:** 25.2 cm (D) x 40.8 cm (W) x 36.2 cm (H)

**Weight:** 7.5 Kilograms (16.53 Pounds)

**Capacity:** 1.1 Kilograms

**Power/Wattage:** 550 Watts

**Voltage:** 230 Volts

**Material:** Plastic, Aluminum

**Automatic Shutoff:** Yes

**Special Features:** Baking pan with non-stick coating, 2 kneading hooks, Dried fruit/nut dispenser, Yeast dispenser.

**First Available Date:** March 31, 2021



Figure 3: Product dimensions of the Panasonic SD-YR2550 Bread Maker.

## WARRANTY AND SUPPORT

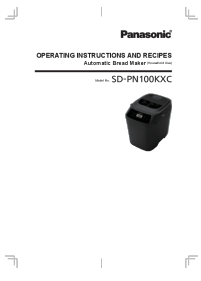




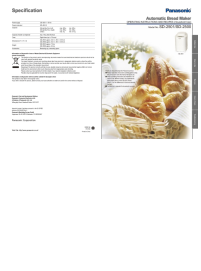
For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official Panasonic website. Keep your proof of purchase for warranty claims.

**Online Support:** [www.panasonic.com](http://www.panasonic.com)



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**Related Documents - SD-YR2550SXE**

	<p><a href="#">Panasonic SD-PN100KXC Automatic Bread Maker: Operating Instructions and Recipes</a></p> <p>Comprehensive guide for the Panasonic SD-PN100KXC Automatic Bread Maker, including operating instructions, recipes for various bread types, cakes, dough, jam, and gluten-free options. Learn about ingredients, preparation, and baking processes.</p>
	<p><a href="#">Panasonic SD-PN100 Automatic Bread Maker: Operating Instructions and Recipes</a></p> <p>Comprehensive operating instructions and recipes for the Panasonic SD-PN100 Automatic Bread Maker. Learn how to use your bread maker, understand its features, and explore a variety of bread, dough, cake, and jam recipes, including gluten-free options.</p>
	<p><a href="#">Panasonic Automatic Bread Maker SD-ZX2522 Operating Manual &amp; Recipes</a></p> <p>Comprehensive operating manual and recipe book for the Panasonic Automatic Bread Maker, model SD-ZX2522. Includes detailed instructions, ingredient guides, various bread, dough, cake, jam, and compote recipes, and troubleshooting tips for household use.</p>
	<p><a href="#">Panasonic SD-ZP2000 Automatic Bread Maker: Operating Instructions and Recipes</a></p> <p>Comprehensive operating instructions and recipes for the Panasonic SD-ZP2000 Automatic Bread Maker. Learn how to use, clean, and troubleshoot your bread maker, with detailed guides on ingredients, menus, and baking options for various bread types, cakes, doughs, and jams.</p>
	<p><a href="#">Panasonic Automatic Breadmaker SD-257/SD-256: Operating Instructions and Recipes</a></p> <p>Comprehensive guide for Panasonic Automatic Breadmakers, models SD-257 and SD-256, covering specifications, safety, operation, cleaning, troubleshooting, and a wide range of bread, dough, and cake recipes.</p>
	<p><a href="#">Panasonic Automatic Bread Maker SD-2501/SD-2500: Operating Instructions and Recipes</a></p> <p>Comprehensive user manual and recipe book for the Panasonic Automatic Bread Maker models SD-2501 and SD-2500. Includes specifications, safety instructions, parts identification, bread-making ingredients, detailed recipes for various bread types, cakes, jams, compotes, doughs, gluten-free options, cleaning, and troubleshooting.</p>