



Panasonic SD-R2550 Bread Machine Automatic Bread Maker User Guide

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Panasonic

Panasonic SD-R2550 Bread Machine Automatic Bread Maker

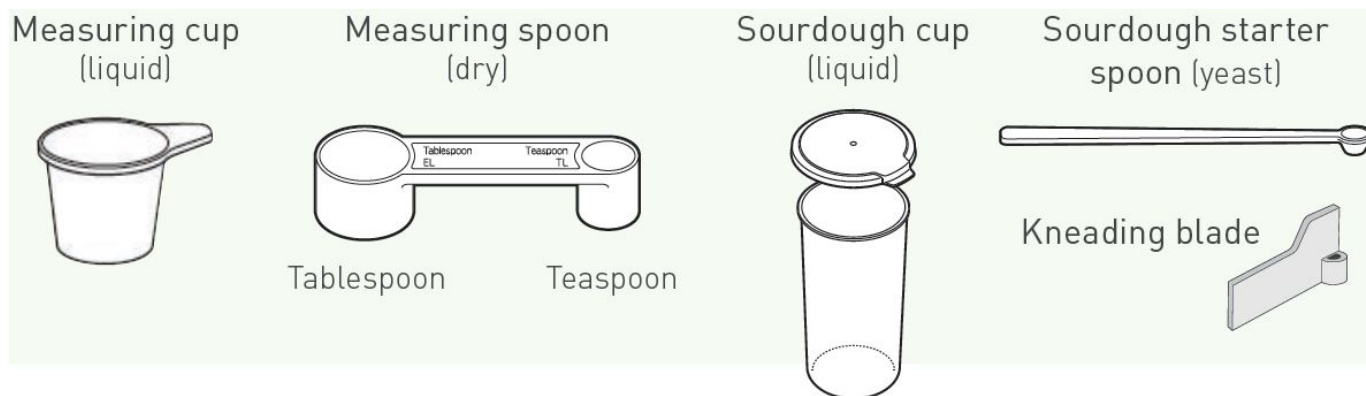


Bread tastes better from scratch

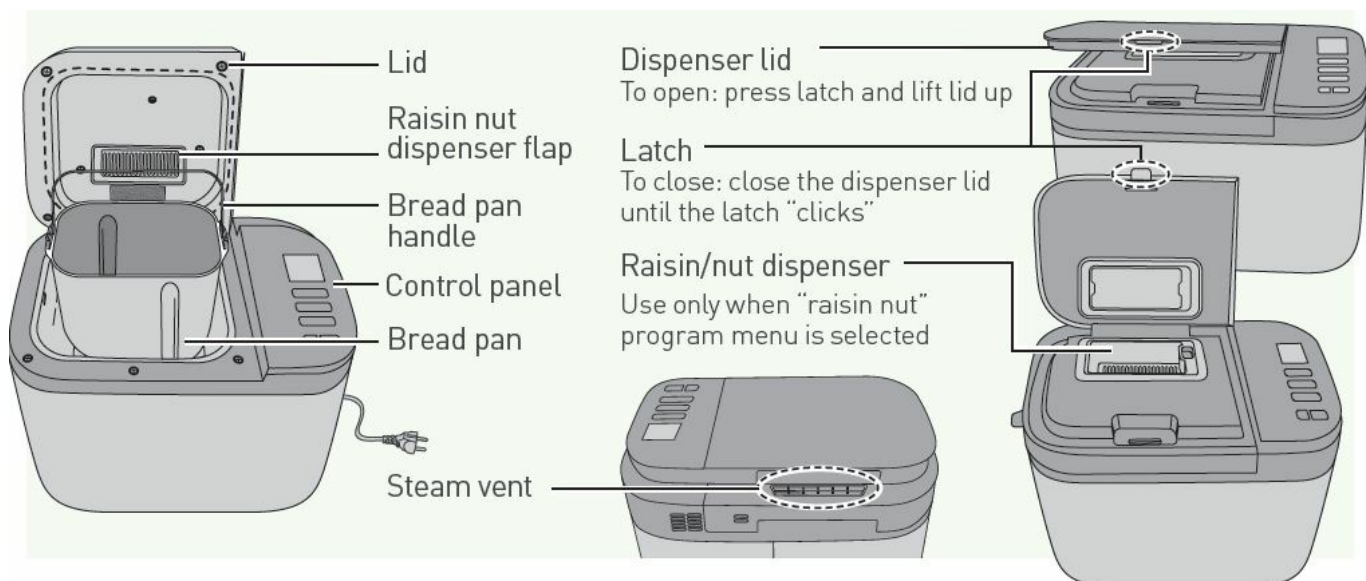
- There's nothing like the homemade aroma of baking bread wafting through the kitchen.
- Whether you're a breadmaster or a brand-new baker, the Panasonic Bread Bakery™ SD-R2550 breadmaker is here to help you bake delicious bakery-style loaves every time.
- This quick start guide includes recipes for various breads, delicious cakes, rising doughs, and even gluten-free options! The enclosed Operating Instructions and Recipes booklet contains even more mouth-watering recipes, including jams and jellies.
- Thanks for having us in your home.



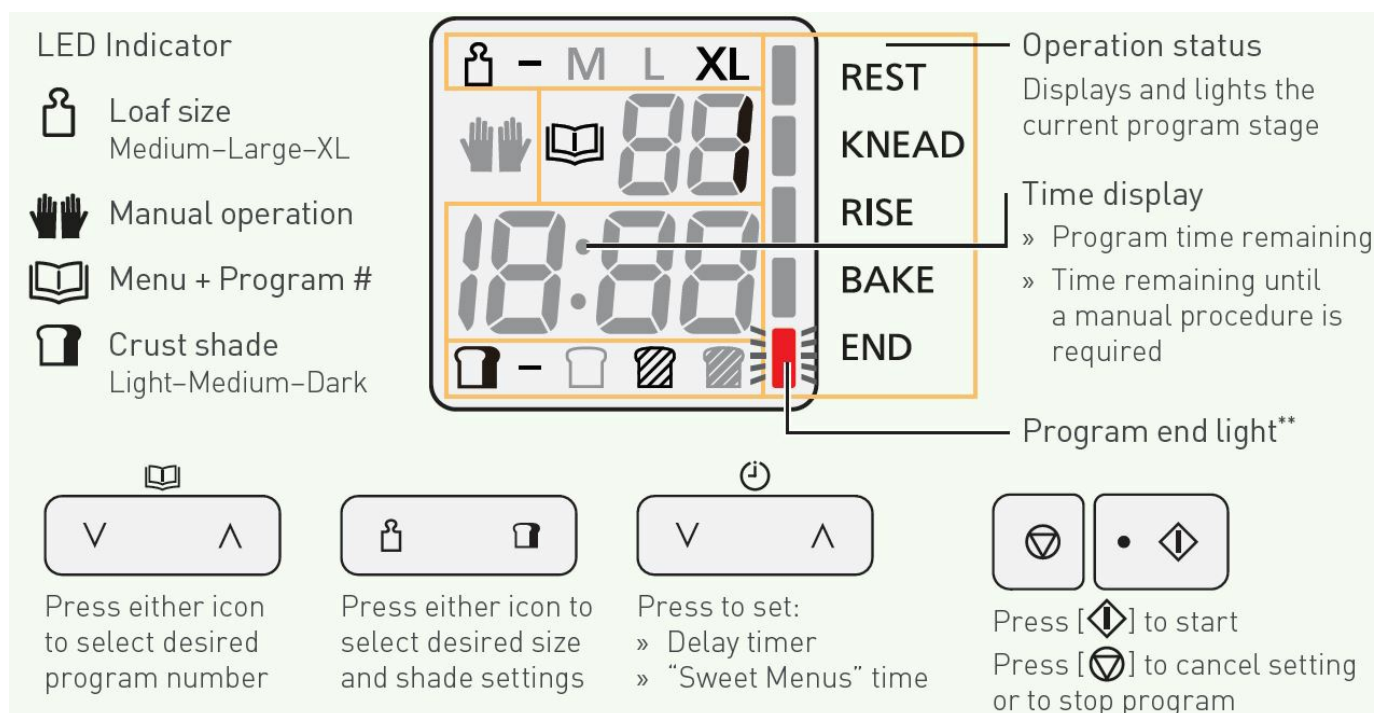
Included accessories



Parts identification



Control panel and display



• **IMPORTANT:** Please read the Operating Instructions before using the bread maker.

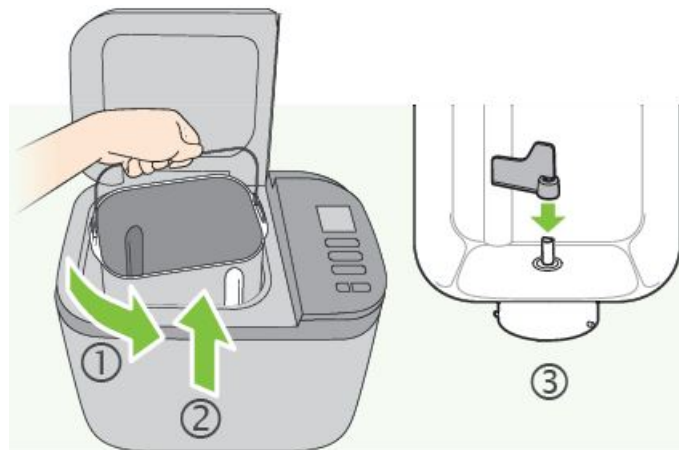
- During operation, only relevant symbols and words will be displayed. **Light flashes when program ends.

Bread-baking basics

- Baking bread might seem intimidating, but it's easy when you follow these simple, basic steps.

Remove bread pan and set kneading blade

1. Twist the bread pan counter-clockwise to unlock.
2. Lift up using the attached handle.
3. Set the kneading blade onto the kneading mount shaft. Ensure the blade is securely in place.



Follow instructions for adding ingredients into bread pan

1. Place dry yeast first, then other dry ingredients.
2. Pour in any liquids.
3. Place the bread pan back into the breadmaker and turn the bread pan slightly clockwise to secure in place.
4. Close the lid.








Pour any nuts/raisins/additional ingredients into raisin/nut dispenser (if needed)

- Please see page 5 for the “added ingredients” guide.


Select baking processes

1. Choose your settings

- Press the [] button
- Press [] or [] once for mode
- Press [] or [] again for menu#.




2. Set loaf size

- Press the []
- button to select
- desired size.





3. Set crust shade

- Press the []
- button to select
- desired shade.



4. Set timer

- Press the [ ]
- button to set desired
- hours and minutes.



Press the Start button to start baking

- The start light will be lit and remain lit while cooking.
- Displayed time will countdown remaining baking time.



Baking complete!

- The “End” light will flash when baking is complete.
- Using the handle and oven mitts, remove the bread pan from the breadmaker and gently shake the bread out of the pan.

- **NOTE:** Do not use a knife or sharp object to remove bread from pan.



Bread-baking tips

- The height and shape of finished breads may vary, even when using the same ingredients and methods.
- These guidelines will help achieve consistent results.

Use fresh ingredients



ADJUST WATER TEMPERATURE depending on room temperature.

- If the room temperature is higher than 77°F/25°C, use colder water (about 41°F/5°C) to prevent collapse.
- If the room temperature is below 50°F/10°C, use warmer water (about 68°F/20°C) to help rise.

Remove the freshly baked bread immediately.

- Both bread and pan will be hot. Use dry oven gloves and place the loaf on a wire rack to cool.

Adding extra texture and flavor, easily

The built-in raisin/nut dispenser makes it easy to add in tasty raisins or crunchy nuts at the optimal time and evenly distributed throughout the dough.

Dried fruits

- Rough chop into approximately 1/4" (5mm).

- Sugar-coated ingredients may stick to dispenser and may not be added.

Nuts

- Chop finely.
- May impair the effects of gluten.
- Avoid using too much.

Seeds

Large, hard seeds may scratch dispenser and bread pan coating.



- When adding fresh fruit, chocolate, or any other moist or viscous ingredient, add it directly into the bread pan. Do not use the raisin/nut dispenser.

Fresh fruits, alcohol-brined fruits

- Do not use raisin/nut dispenser.
- Only use added quantities in the recipe, as the extra water content of the ingredients will affect your outcome.

Cheese, chocolate

- Do not use raisin/nut dispenser.
- Break or cut into smaller chunks for easier mixing.

Let's start baking! We've selected 27 delicious recipes for you to make and enjoy.

Menu 1: Basic



Basic White Bread

Ingredients / Loaf Size	M	L	XL
Instant dry yeast:	¾ tsp	¾ tsp	¾ tsp
Bread flour:	400g / 14.1 oz./ 3⅓ cups	500g / 17.6 oz./ 4 cups+3 Tbsp	600g / 21.2 oz./ 5 cups
Butter:	2 Tbsp	2½ Tbsp	3 Tbsp
Sugar:	1½ Tbsp	1½ Tbsp	2 Tbsp
Dry milk:	2 Tbsp	2½ Tbsp	3 Tbsp
Salt:	1½ tsp	1¾ tsp	2 tsp
Water:	270mL / 1⅓ cups	330mL / 1⅓ cups	400mL / 1⅓ cups

Whole Wheat Milk Bread Menu 1

Ingredients / Loaf Size L

- Instant dry yeast: 1 tsp
- bread flour: 150g / 5.3 oz. / 1¼ cups
- whole wheat flour: 350g / 12.3 oz. / 3 cups
- butter: 30g / 2 Tbsp
- sugar: 1½ Tbsp
- salt: 1½ tsp
- milk: 350ml / 1⅓ cups



Menu 2: Basic Rapid



Basic White Rapid	Bread		Menu 2
Ingredients / Loaf Size	M	L	XL
Instant dry yeast:	1½ tsp	1½ tsp	1½ tsp
Bread flour:	400g / 14.1 oz./ 3⅓ cups	500g / 17.6 oz./ 4 cups+3 Tbsp	600g / 21.2 oz./ 5 cups
Butter:	2 Tbsp	2½ Tbsp	3 Tbsp
Sugar:	1½ Tbsp	1½ Tbsp	2 Tbsp
Dry milk:	2 Tbsp	2½ Tbsp	3 Tbsp
Salt:	1½ tsp	1¾ tsp	2 tsp
Water:	270mL / 1⅛ cups	330mL / 1⅜ cups	400mL / 1⅝ cups
6			

Menu 3: Basic Raisin



Basic Raisin Bread

Ingredients / Loaf Size	M	L	XL
Instant dry yeast:	$\frac{3}{4}$ tsp	$\frac{3}{4}$ tsp	$\frac{3}{4}$ tsp
Bread flour:	400g / 14.1 oz./ $3\frac{1}{3}$ cups	500g / 17.6 oz./ 4cups+3Tbsp	600g / 21.2 oz./ 5 cups
Butter:	2 Tbsp	$2\frac{1}{2}$ Tbsp	3 Tbsp
Sugar:	$1\frac{1}{2}$ Tbsp	$1\frac{1}{2}$ Tbsp	2 Tbsp
Dry milk:	2 Tbsp	$2\frac{1}{2}$ Tbsp	3 Tbsp
Salt:	$1\frac{1}{2}$ tsp	$1\frac{3}{4}$ tsp	2 tsp
Water:	280mL / $1\frac{1}{8}$ cups	330mL / $1\frac{3}{8}$ cups	400mL / $1\frac{5}{8}$ cups
« Raisins	85g / 3 oz.	100g / 3.5 oz.	120g / 4.2 oz.

Wholesome Seeded Whole-Wheat Bread



- Ingredients / Loaf Size: L
- Instant dry yeast: 1 tsp
- Whole wheat flour: 300g / 10.6 oz./ $2\frac{1}{2}$ cups
- Whole wheat bread flour: 150g / 5.3 oz./ $1\frac{1}{4}$ cups
- Butter: 30g / 2 Tbsp
- Honey: 3 Tbsp
- Salt: $1\frac{1}{2}$ tsp
- Flax seeds: 20g / $1\frac{1}{2}$ Tbsp

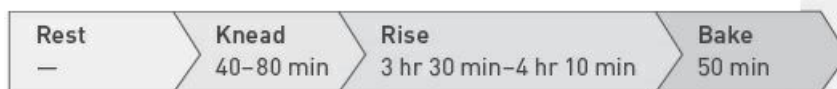
- Sesame seeds: 20g / 1½ Tbsp
- Millet*: 30g / 2 Tbsp
- Water: 310ml / 1¼ cups
- Sunflower seeds: 30g / 2 Tbsp
- Additional Instruction: Soak millet in water for at least 1 hour or overnight.

Ricotta Spelt Bread with Roasted Hazelnuts

- Ingredients / Loaf Size: XL
- Instant dry yeast: 1¼ tsp
- Bread flour: 350g / 12.3 oz./ 2 cups
- Spelt flour: 250g / 8.8 oz./ 2° cups
- Ricotta: 150g / 5.1 oz./ ² cup
- Olive oil: 30g / 2 Tbsp
- Sugar: 1 tsp
- Salt: ¾ Tbsp
- Lukewarm water: 300g / 1¼ cups
- Hazelnuts, finely chopped*: 80g / 2.8 oz.
- Place into Raisin/Nuts dispenser.



Menu 4: French



Servings: 16
Crust option: n/a
Delay timer: Yes
Time Required: 5 hr 40 min

Pain de Campagne Menu 4

- Instant dry yeast: ¾ tsp
- Bread flour: 320g / 11.3 oz./ 2° cups
- Whole wheat flour: 80g / 2.8 oz./ ° cup
- Salt: 1½ tsp
- Butter: 1 Tbsp
- Cold water (5°C): 280mL / 1 cup+3 Tbsp

Menu 6: Sourdough



Servings: 16
Crust option: n/a
Delay timer: Yes
Time Required: 5 hr

Sourdough Bread Menu 6

- Sourdough starter**: 1 cup (use provided sourdough cup)
- Bread flour: 400g / 14.1 oz./ 3 $\frac{1}{4}$ cups
- Salt: 1 tsp
- Water: 150mL / $\frac{2}{3}$ cup
- Instant dry yeast: $\frac{3}{4}$ tsp

German Sourdough Beer Bread

- Sourdough starter**: 75g / 2.6 oz./ 4 Tbsp+1 tsp
- Bread flour: 200g / 7.1 oz./ 1 $\frac{2}{3}$ cups
- Whole wheat flour: 150g / 5.3 oz./ 1 $\frac{1}{4}$ cups
- Whole rye meal: 100g / 3.5 oz./ $\frac{1}{2}$ cup
- Butter: 30g / 2 Tbsp
- Sugar: 1 Tbsp
- Salt: 1 tsp
- Beer: 150mL / $\frac{2}{3}$ cup
- Milk: 150mL / $\frac{2}{3}$ cup
- Instant dry yeast: 1 tsp



Carrot Sourdough Bread with Seeds

- Sourdough starter**: 1 cup (use provided sourdough cup)
- White spelt flour: 250g / 8.8 oz./ 2° cups
- Whole grain rye flour: 175g / 6.2 oz./ 1½ cups
- Salt: 12g / ¾ Tbsp
- Carrots, finely grated: 200g / 7.2 oz./ 4 cups
- Lukewarm water: 300mL / 10.1 oz./ 1¼ cups
- Sesame seeds: 30g / 2 Tbsp
- Flax seeds: 30g / 2 Tbsp
- Sunflower seeds: 50g / 3 Tbsp
- Instant dry yeast: 1 tsp



Menu 7: Gluten-Free Bread



Gluten- and Wheat-Free Bread

- Milk: 310mL / 1¼ cups
- Eggs (M), beaten: 2
- Cider vinegar: 1 Tbsp
- Oil: 2 Tbsp
- Honey: 60g / 2 oz./ 3 Tbsp
- Salt: 1¼ tsp
- Brown rice flour: 150 g / 5.3 oz./ 1¼ cups
- Potato starch: 300 g / 10.6 oz./ 2½ cups
- Xanthan gum: 2 tsp
- Instant dry yeast: 2½ tsp

Additional Instructions: After 6mins (when beeps), scrape any residue from the sides using a rubber spatula within 3 mins.

Bob's Red Mill Gluten-Free Homemade Wonderful Bread

- Ingredients / Loaf Size: L
- Warm water (40°C / 110°F): 360mL / 11.8 oz./ 1½ cups
- Egg: 1
- Egg whites: 3
- Unsalted butter, melted: 55g / 2 oz./ ¼ cup
- Bread mix: 1 package (454g /16 oz./ 1lb)
- Dry yeast: Entire packet (7g / 0.2 oz.)

Enhance your gluten-free breads with these flavorful add-ins!

Add any of these options—into the bread pan—to any of our gluten-free bread recipes for extra deliciousness.

Spicy Fruit Bread 1 hr 50 min	Mixed fruits: 100 g / 3.5 oz. Cinnamon: 2 tsp	Five Seeds Bread 1 hr 55 min	Linseeds: 1 Tbsp Sesame seeds: 2 Tbsp Pumpkin seeds: 1 Tbsp Poppy seeds: 1 Tbsp Sunflower seeds: 1 Tbsp
Maple Pecan Bread 1 hr 55 min	Maple syrup: 2 Tbsp Pecans: 50 g / 2 oz.		
Sundried Tomato & Parmesan Bread 1 hr 55 min		Parmesan cheese, grated: 50g / 2 oz./ 3 Tbsp Sundried tomatoes in oil, drained & chopped: 50g / 2 oz./ 3 Tbsp	

	Linseeds: 1 Tbsp
Five Seeds Bread 1 hr 55 min	Sesame seeds: 2 Tbsp Pumpkin seeds: 1 Tbsp Poppy seeds: 1 Tbsp
	Sunflower seeds: 1 Tbsp

Menu 8: Gluten-Free Cake




Gluten-Free Banana Cake

- Ingredients / Loaf Size: M
- Butter, 1cm cubes: 80g / 2.8 oz. / ⅓ cup
- Sugar: 120g / 4.2 oz. / ½ cup+2Tbsps
- Large eggs, beaten: 3
- White rice flour: 160g / 5.6 oz. / 1⅓ cups
- Ground almonds: 50g / 1.6 oz. / ½ cup
- Bananas: 80g / 2.8 oz. / ⅓ cup
- Baking powder: 10g / 2 tsp



Additional Directions

1. Select [8 Gluten Free Cake] for 1 hour 50 minutes
2. Press [] to start
3. After 2 mins—when the beep sounds—scrape any dough residue from the sides using a rubber spatula
4. After 12 minutes—when the beep sounds—scrape dough from the sides using a rubber spatula

5. When program is complete, remove cake from bread pan and allow it to cool, or serve hot with ice cream

Gluten-Free Chocolate Cake Menu 8

- Butter, 1cm cubes: 150g / 5.3 oz./ $\frac{1}{2}$ cup
- Sugar: 150g / 5.3 oz./ $\frac{3}{4}$ cup
- Eggs (L), beaten: 3
- Dark chocolate, melted: 120g / 4.2 oz./ $\frac{3}{4}$ cup
- White rice flour: 120g / 4.2 oz./ 1 cup
- Cacao powder: 30g / 1 oz./ 2 Tbsp
- Baking powder: 10g / 2 tsp

Gluten-Free Tea Cake Menu 8

- Butter, 1cm cubes: 80g / 2.8 oz./ $\frac{1}{4}$ cup
- Sugar: 160 g / 5.6 oz./ $\frac{3}{4}$ cup
- Eggs (L), beaten: 3
- White rice flour: 160g / 5.6 oz./ 1 $\frac{1}{4}$ cups
- Ground almonds: 80g / 2.8 oz./ $\frac{1}{4}$ cup
- Tea leaves, chopped: 2 tsp
- Baking powder: 10g / 2 tsp

Menu 11: Basic Dough



- Instant dry yeast: 1 tsp
- Bread flour: 500g / 17.6 oz. / 4 cups+3 Tbsp
- Butter: 2½ Tbsp
- Sugar: 1½ Tbsp
- Dry milk: 2½ Tbsp
- Salt: 1¾ tsp
- Water: 310ml / 1¼ cups


Cinnamon Rolls Yield: 8-10 rolls Menu 11 Roll

- Instant dry yeast: 1 tsp
- Bread flour: 500g / 17.6 oz. / 4 cups+3 Tbsp
- Butter: 50g / 2 oz. / 3 Tbsp
- Sugar: 2 tsp
- Skimmed milk powder: 2 Tbsp
- Salt: 1 tsp
- Egg: 2

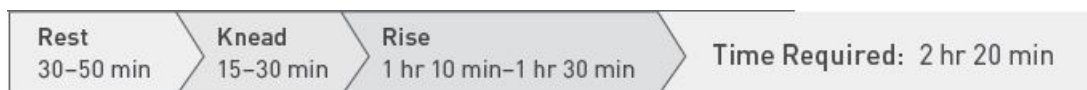
- Water: 200ml / $\frac{3}{4}$ cup+2 Tbsp
- Topping
- Butter: 30g / 2 Tbsp
- Mixed dried fruits: 200g / 7.1 oz. / 1 cup
- Soft brown sugar: 100g / 3.5 oz. / $\frac{1}{2}$ cup
- Cinnamon: 2 tsp
- Icing
- Icing sugar: 150g / 5.3 oz. / $1\frac{1}{4}$ cups
- Milk: 6 tsp
- Lemon juice: 3 tsp



Additional Directions

1. Add ingredients into bread pan in recipe order
2. Select [11 Basic]
3. Press [] to start.
4. Remove the dough and shape it into an oblong
5. Spread melted butter, cinnamon, soft brown sugar and mixed dried fruits on top
6. Roll up from long edge and cut into 8-10 pieces
7. Put pieces on baking tray, let rise for 30 min
8. Preheat oven to 430°F (220°C), bake for 15min
9. Sprinkle the icing sugar on top

Menu 12: Basic Raisin Dough



- Instant dry yeast: 1 tsp
- Bread flour: 500g / 4 cups+3 Tbsp
- Butter: $2\frac{1}{2}$ Tbsp
- Sugar: $1\frac{1}{2}$ Tbsp
- Dry milk: $2\frac{1}{2}$ Tbsp
- Salt: $1\frac{3}{4}$ tsp
- Water: 310mL / $1\frac{1}{4}$ cups

- Raisins: 100g / 3.5 oz./ ^o cup

If dough fermenting failed...make doughnuts!

1. Divide dough into pieces 1.2 oz (35g) each and shape them into balls. Cover them with a small towel and place them still for 10–20 minutes.
2. Roll into thin round shape and press dough with a doughnut mold.
3. Allow dough to ferment for 20–30 minutes (until it rises to double its original size) at a temperature of 85–95°F (30–35°C).
4. Deep-fry at an oil temperature of 340°F (170°C).
5. Sprinkle with cinnamon and powdered sugar.

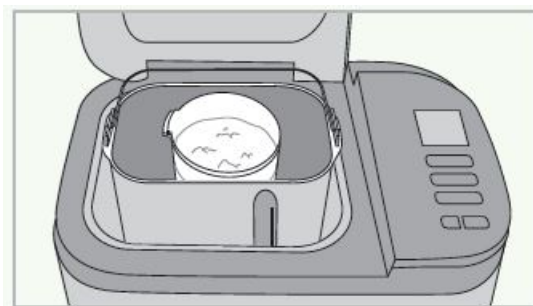
Menu 13: Pizza Dough



- Instant dry yeast: 1 tsp
- Bread flour: 475g / 16.8 oz./ 3¾ cups+3Tbsp
- Butter: 1 Tbsp
- Sugar: 1¼ Tbsp
- Dry milk: 1 Tbsp
- Salt: 1 tsp
- Water: 340mL / 1± cups


Menu 14: Sourdough Starter Time Required: 24 hrs

- Rye flour: 80g / 2.8 oz. / ^o cup
- Salt: ½ tsp
- Plain yogurt: 60 g / 2 oz. / ¼ cup
- Lukewarm water: 80mL
- Instant dry yeast*: 0.1g



Measure using provided sourdough starter spoon

Directions:

1. Make sure kneading blade is not in bread pan
2. Mix all the ingredients well in the provided sourdough cup
3. Place sourdough cup into bread pan
4. Set bread pan into main unit
5. Select [14 Sourdough Starter]
6. Press [] to start.
7. When machine beeps 8 times and a flashing red light appears (next to the Stop button)
8. Press [Stop] button and immediately remove sourdough cup

Menu 15: Cake Time Required: 1 hr 55 min

Note: This menu only mixes ingredients and bakes.

Almond Cake with Raspberries and White Chocolate Icing


- Soft butter: 170g / 6 oz./ $\frac{3}{4}$ cup
- Milk: 4 Tbsp
- All-purpose flour: 300g / 10.6 oz./ $2\frac{1}{2}$ cups
- Baking powder: 10g / 2 tsp
- Almond powder: 150g / 5.3 oz./ $1\frac{1}{4}$ cups
- Icing sugar: 150g / 5.3 oz./ $1\frac{1}{4}$ cups
- Eggs: 4
- Vanilla pod: 1
- Raspberries: 100g / 3.5 oz./ $\frac{3}{4}$ cup

Icing

- White chocolate: 100g / 3.5 oz./ $\frac{3}{4}$ cup
- Raspberries: 50g / 1.8 oz. / $\frac{1}{4}$ cup



Directions:

1. Cut butter into 1cm cubes. Cut vanilla pod in half lengthways and scrape out pulp. Use a handheld whisk on highest setting to beat eggs and icing sugar for approximately 5 minutes until creamy.
2. Set the kneading blade and put all ingredients into bread pan in the order listed. Pour the beaten egg mixture carefully over the top and scatter raspberries. Set the icing berries aside to thaw.
3. Select [15 CAKE].
4. Press [] to start.
5. After 12 minutes—when the beep sounds—scrape any residue from the sides using a rubber spatula within 5 minutes.
6. Once the program has finished, open the lid and leave the cake to cool in the pan for about 30 minutes. Then, loosen cake and remove from bread pan. Slide the kneading blade out of the cake. Leave to cool down completely.
7. Blend remaining raspberries to a purée and strain through a sieve. Break the white chocolate into pieces and melt in a glass bowl over a saucepan of hot water. Spread the melted chocolate evenly over the cake. Add dots of raspberry purée to the top of icing and use a fork to swirl it through the icing. Wait until set, then serve.

Menu 16: Bake Only Time Required: Depends on recipe

Spice Cake with Icing and Pistachios


- Soft butter: 120g / 4.2 oz./ ½ cup
- Brown sugar: 200g / 7.1 oz./ 1 cup
- Eggs: 3
- Sour cream: 115g / 3.9 oz / ½ cup
- Orange zest: 2 tsp
- All-purpose flour: 250g / 8.8 oz./ 2° cups
- Baking powder: 10g / 2 tsp
- Ground cardamom: 2 tsp
- Ground cinnamon: 1 tsp
- Salt: ½ tsp
- Flaked almonds: 2 Tbsp

Icing

- Egg white: 1
- Icing sugar: 150g / 5.3 oz./ 1¼ cups
- Lemon juice, squeezed: 1 Tbsp
- Pistachios, chopped: 3 Tbsp




Directions:

1. Beat butter and sugar until fluffy. Gradually stir in 2 eggs. Stir in sour cream and orange zest.
2. In a separate bowl, mix the flour, baking powder, cardamom, cinnamon, salt and almonds. Add this mixture to batter and stir.
3. Remove the kneading blade and line greaseproof paper around bread pan, then pour in the mixed ingredients.
4. Select [16 BAKE ONLY], set 1 hour on timer.
5. Press [- 6. As soon as the machine beeps 8 times, open lid, remove pan. Remove cake with paper. Cool.
- 7. In the meantime, separate egg for icing. Stir egg white with icing sugar and lemon juice until smooth. Carefully remove the greaseproof paper from cake and place cake on a plate. Decorate cake with icing using a spoon and garnish with chopped pistachios.








Banana Bread

- Butter: 100g / 3.5 oz./ ½ cup
- Caster sugar: 175g / 6.2 oz./ ¾ cup
- Eggs: 2
- Self raising flour: 250g / 8.8 oz./ 2° cups
- Baking powder: 10g / 2 tsp
- Bananas: 200g / 7.1 oz./ · cup
- Plain Yogurt: 40g / 1.4 oz./ 3 tbsp
- Nutmeg: ½ tsp
- Golden Raisins: 125g / 4.4 oz./ ¾ cup
- Walnuts: 100g / 3.5 oz./ ¾ cup
- Poppy seeds: 50g / 3 Tbsp

**Directions:**

1. In a bowl, cream together butter and sugar until it is light and fluffy, add beaten eggs, then the flour and baking powder a little at a time until it is all incorporated.
2. Mash bananas until smooth and stir into mixture with yogurt. Add nutmeg, golden raisins, roasted nuts, and poppy seeds, and mix until smooth.
3. Remove the kneading blade and line greaseproof paper around the bread pan, then pour in the mixed ingredients.
4. Select [16 BAKE ONLY], set 1 hour on timer.
5. Press [**Troubleshooting**


- Please refer to the Operating Instructions and Recipes booklet for full instructions, how to operate, additional recipes and detailed troubleshooting remedies.

BAKING RESULTS:			Neither the indicating light nor the display light up.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too much.	Unleavened or not leavened enough						Not baked.	Slices unevenly and is sticky.
Please check the following:														
OPERATIONAL ERRORS	Unplugged.		<input type="radio"/>											
	Ingredient spilled on heater element.			<input type="radio"/>										
	Power interruption (display [0:00]).									<input type="radio"/>			<input type="radio"/>	
	Start/Stop pad was pressed after starting.									<input type="radio"/>			<input type="radio"/>	
	Top lid was open during operation.												<input type="radio"/>	
	Selection was wrong (DOUGH option was chosen).												<input type="radio"/>	
	Bread left in bread pan too long after baking.				<input type="radio"/>									
	Bread sliced just after baking (Steam was not allowed to escape).													<input type="radio"/>
	Water added after kneading flour.									<input type="radio"/>				
	Kneading blade not installed properly in pan.								<input type="radio"/>					
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough											
			Too much			<input type="radio"/>						<input type="radio"/>		
		Yeast	Not enough					<input type="radio"/>		<input type="radio"/>				
			Too much			<input type="radio"/>								
			No yeast						<input type="radio"/>					
		Water	Not enough					<input type="radio"/>				<input type="radio"/>		
			Too much			<input type="radio"/>								
		No sweetening agents						<input type="radio"/>						
	Ingredients used other than prescribed.					<input type="radio"/>								
	Flour	Old flour used.												
		Wrong type of flour used.				<input type="radio"/>								
		Yeast not placed in pan first, or liquids touched yeast before kneading.				<input type="radio"/>								
	Yeast	Old yeast used.												
		Wrong type of yeast used.												
	Temperature of water was either too hot or too cold. (Not within optimum temperature range of 68±8°F/20±5°C.)							<input type="radio"/>						

CONTACT

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- 5770 Ambler Drive
- Mississauga, ON L4W 2T3
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Documents / Resources

 <p>Quick Start Guide with Recipes SD-R2550</p>	<p>Panasonic SD-R2550 Bread Machine Automatic Bread Maker [pdf] User Guide SD-R2550 Bread Machine Automatic Bread Maker, SD-R2550, Bread Machine Automatic Bread Maker, Machine Automatic Bread Maker, Automatic Bread Maker, Bread Maker</p>
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References

- [P Panasonic North America | Create Today, Enrich Tomorrow](#)
- [User Manual](#)

Manuals+.