

# Service Manual

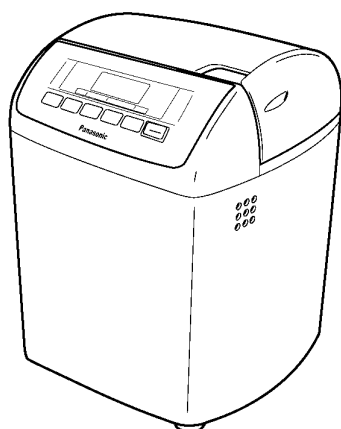
Automatic Bread Maker

Model No. **SD-257WST**

Chassis

Product Color White

Destination Australia



## **⚠ 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.

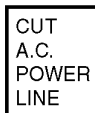
## Warning

### After repair, return wiring to its original condition.



Rotary parts or part extremities that contact lead may cause failure, electrical shock, or fire.

### Before repair.



Make sure to cut off the power line before disassembly, parts replacement, and assembly. Otherwise, electrical shock or injury may occur.

### Use a designated part



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.

### Wait until the rotary part has stopped completely.



Do not touch

You may injure your hands even when the part is rotating slowly.

## Caution



### Wear gloves for disassembly, replacement and assembly.

Make sure to wear gloves in order to prevent injuries by metal edges and electric shock when the power is turned on.

## 2 Specifications

Power supply	230-240V -50 Hz
Power consumed	505-550 W
Capacity	(Strong flour for a loaf) max.550g min.400g (Strong flour for a dough) max.600g min.250g (Yeast) max.8g min.0.75g
Capacity of raisin nut dispenser	max.150g dried fruit/nuts
Timer	Digital timer (up to 13 hours)
Dimensions (H × W × D)	approx. 37.0cm × 28.0cm × 33.0cm
Weight	approx. 6.8kg
Accessories	Measuring cup, Measuring spoon

### 3 Location of Controls and Components

## Accessories/Parts Identification

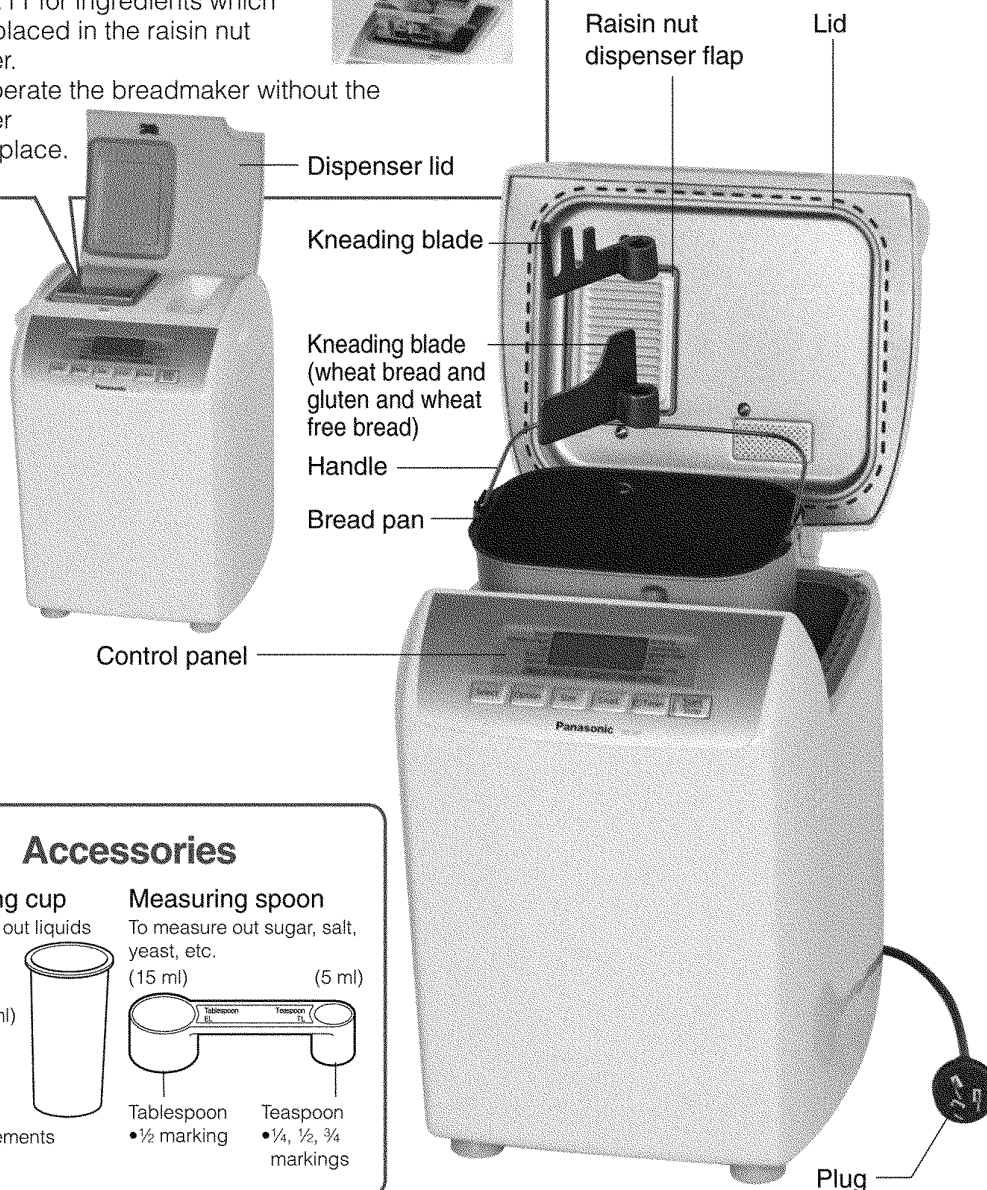
Main Unit

### Raisin nut dispenser

The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the 'BAKE RAISIN' or 'RAISIN DOUGH' mode.

Turn to P.11 for ingredients which may be placed in the raisin nut dispenser.

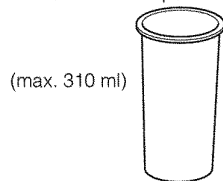
Never operate the breadmaker without the dispenser being in place.



### Accessories

#### Measuring cup

To measure out liquids



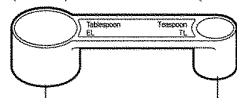
(max. 310 ml)

• 10 ml increments

#### Measuring spoon

To measure out sugar, salt, yeast, etc.

(15 ml) (5 ml)



Tablespoon  
• 1/2 marking

Teaspoon  
• 1/4, 1/2, 3/4 markings

## Control Panel

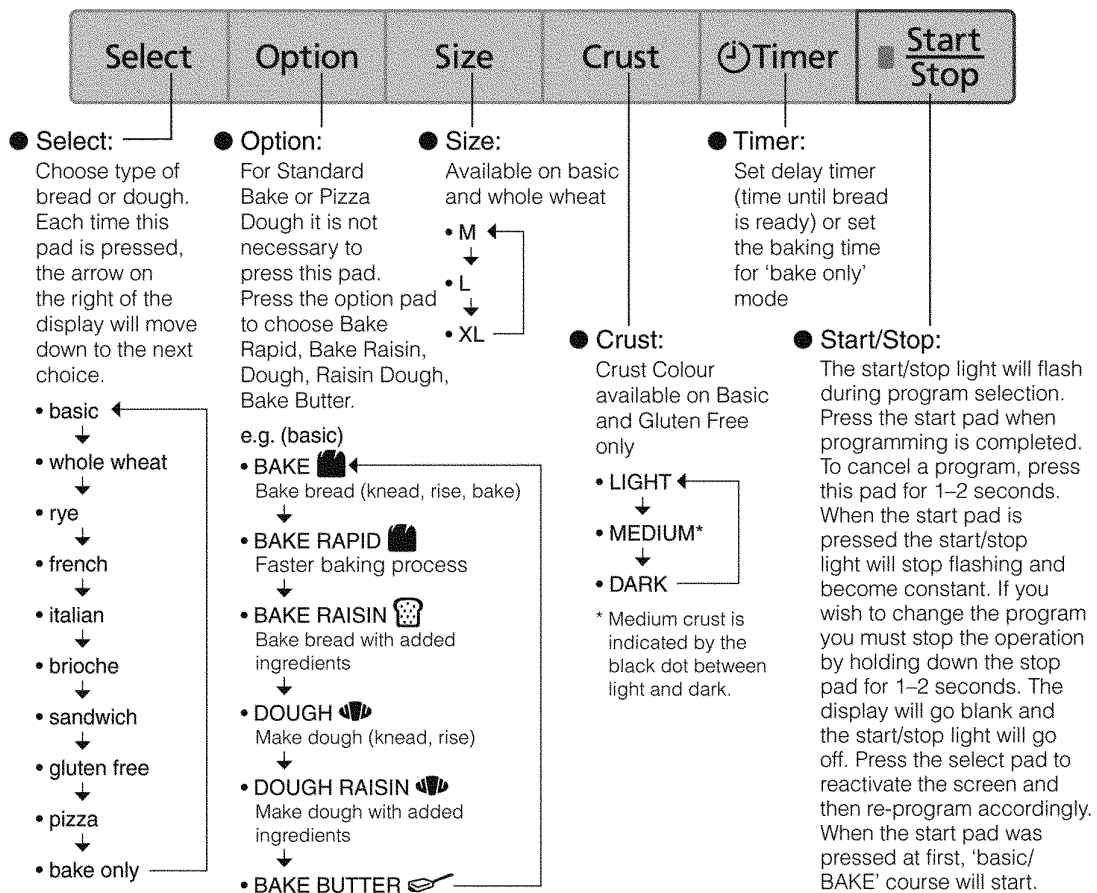
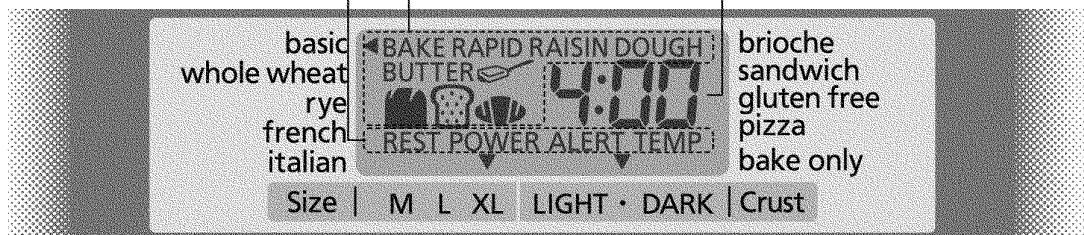
### ■ Operation status

- **REST:** Displayed during the initial stage or with timer operation when the temperature of the bread pan and ingredients is being regulated before kneading
- **POWER ALERT:** displayed when there has been an interruption in the power supply
- **TEMP:** Displayed when the unit is hot – allow to cool before use

### ■ Options

As the option pad is pressed the option chosen will flash.

### ■ Time remaining until program finished



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



## 4 Operating Instructions

# List of Bread Types and Baking Options

### ■ Function Availability and Time Required

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

Bread type	Options				Processes				
	Baking option	Size	Crust	Timer	REST	KNEAD	RISE	BAKE	Total
<b>basic</b> Makes bread with strong white, brown, soft grain bread flour.	BAKE	●	●	●	25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
	BAKE RAPID	●	●	—	—	15–20 min	approx. 1 hour	35–40 min	1 hr 55 min–2 hours
	BAKE RAISIN	●	● <sup>*1</sup>	●	25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
	DOUGH	—	—	—	25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
	DOUGH RAISIN	—	—	—	25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
<b>whole wheat</b> Makes bread with strong whole wheat flour or multigrain bread flour.	BAKE	●	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
	BAKE RAPID	●	—	—	15 min–25 min	15–25 min	1 hr 30 min–1 hr 40 min	45 min	3 hours
	BAKE RAISIN	●	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
	DOUGH	—	—	—	55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
	DOUGH RAISIN	—	—	—	55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
<b>rye</b> Makes bread with rye flour and spelt flour.	BAKE	—	—	●	45 min–60 min	approx. 10 min	1 hr 20 min–1 hr 35 min	1 hour	3 hr 30 min
	DOUGH	—	—	—	45 min–60 min	approx. 10 min	—	—	2 hours
<b>french</b> Makes bread with strong white bread flour for a crispier crust and open texture.	BAKE	—	—	●	40 min–2 hr 5 min	10–20 min	2 hr 45 min–4 hr 10 min	55 min	6 hours
	DOUGH	—	—	—	40 min–1 hr 45 min	10–20 min	1 hr 35 min–2 hr 40 min	—	3 hr 35 min
<b>italian</b> Makes light bread for enjoying with pasta, etc.	BAKE	—	—	●	30 min–1 hour	10–15 min	2 hr 25 min–3 hours	50 min	4 hr 30 min
<b>brioche</b> Makes rich flavored bread with eggs and butter	BAKE	—	—	—	30 min	25–30 min	1 hr 30 min	50 min	3 hr 30 min
<b>sandwich</b> Makes bread with a soft crust and texture.	BAKE	—	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
<b>gluten free</b> Makes bread using gluten-free bread mix/flour.	BAKE	—	● <sup>*2</sup>	—	—	15 min	1 hour	45 min	2 hours
<b>pizza</b> Makes pizza dough.	DOUGH	—	—	●	(KNEAD) 10 min–18 min	(RISE) 7–15 min	(KNEAD) approx. 10 min	(RISE) approx. 10 min	45 min
<b>bake only</b> Bakes teabreads and cakes.	BAKE	—	—	—	—	—	—	30 min–1 hr 30 min	30 min–1 hr 30 min

\*1 Only 'LIGHT' or 'MEDIUM' available. \*2 Only 'MEDIUM' or 'DARK' available.

• The breadmaker will operate for a short time during the rise period (to ensure optimal gluten development).



# and Baking Options

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

Processes				
REST	KNEAD	RISE	BAKE	Total
25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
—	15–20 min	approx 1 hour	35 min–40 min	1 hr 55 min–2 hr
25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
15 min–25 min	15–25 min	1 hr 30 min–1 hr 40 min	45 min	3 hours
1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
45 min–60 min	approx. 10 min	1 hr 20 min–1 hr 35 min	1 hr	3 hr 30 min
45 min–60 min	approx. 10 min	—	—	2 hr
40 min–2 hr 5 min	10–20 min	2 hr 45 min–4 hr 10 min	55 min	6 hours
40 min–1 hr 45 min	10–20 min	1 hr 35 min–2 hr 40 min	—	3 hr 35 min
30 min–1 hour	10–15 min	2 hr 25 min–3 hours	50 min	4 hr 30 min
30 min	25–35 min	1 hr 30 min	50 min	3 hr 30 min
1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
—	15 min	1 hour	45 min	2 hours
(KNEAD) 10 min–18 min	(RISE) 7–15 min	(KNEAD) approx 10 min	(RISE) approx 10 min	45 min
—	—	—	30 min–1 hr 30 min	30 min–1 hr 30 min

\*3 The timer can only be used on the SD-257.

# Care & Cleaning

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

## ■ To avoid damaging your breadmaker...

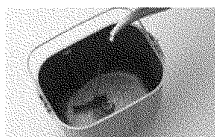
- Do not use anything abrasive! (cleansers, scouring pads etc)  
Use a soft damp cloth when cleaning bread pan and kneading blade.
- Do not wash any part of your breadmaker in the dishwasher!
- Do not use benzene, thinners, or alcohol!
- Keep your breadmaker clean and dry.

### Bread pan & kneading blade

Twist the bread pan anti-clockwise to remove.  
Remove the kneading blade and wash in warm soapy water.

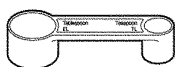


- Ensure the area around the shaft and inside the kneading blade are cleaned thoroughly.
- If the kneading blade is difficult to remove from the pan, place a small quantity of warm water into the pan and soak for 5-10 minutes. Do not submerge the pan in water.



### Measuring spoon & cup

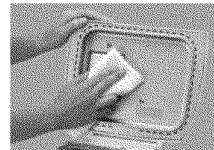
Wash with water.



- Not dishwasher safe

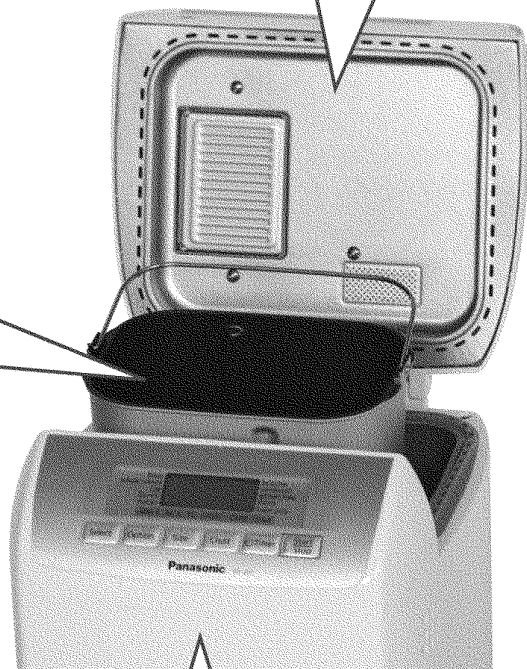
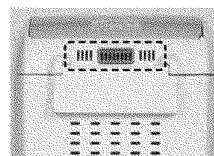
### Lid

Wipe with a damp cloth.



### Steam vent

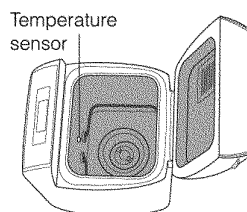
Wipe with a damp cloth.



### Body

Wipe with a damp cloth.

- Wipe gently to avoid damaging the temperature sensor.



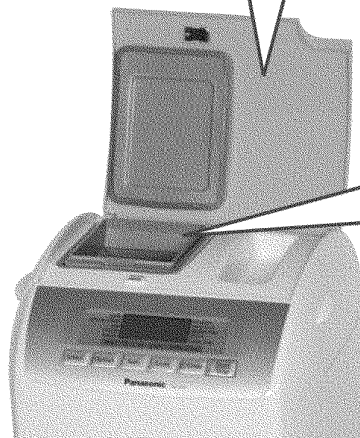
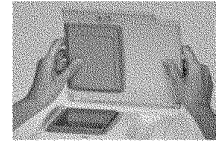
• The colour of the inside of the unit may change with use.



### Dispenser lid

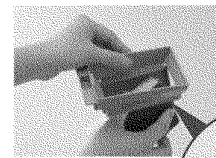
Remove and wash with water.

- 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 the seal. (Damage could lead to leakage of steam, condensation, or deformation)

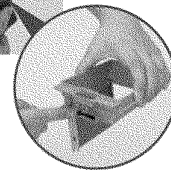


### Raisin nut dispenser

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 to remove bread.

To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing bread from the bread pan. (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.)  
After that, shake the pan several times using oven gloves.  
(Hold the handle down so that it does not get in the way of bread.)
- 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. In removing the blade, press on the base of the loaf and manipulate the blade gently to avoid damaging the loaf. (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 bread pan and 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.

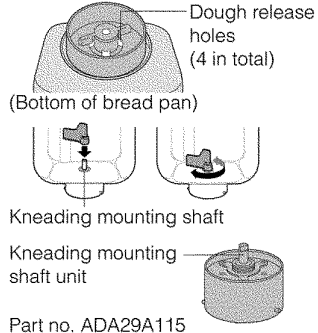


# Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
<p>My bread does not rise.</p> <hr/> <p>The top of my bread is uneven.</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)           <ul style="list-style-type: none"> <li>→ Try another type, brand or another batch of flour.</li> </ul> </li> <li>● The dough has become too firm because you haven't used enough liquid.           <ul style="list-style-type: none"> <li>→ Stronger flour with higher protein content absorbs more water than others, so try adding an extra 10-20 ml of water.</li> </ul> </li> <li>● You are not using the right type of yeast.           <ul style="list-style-type: none"> <li>→ Use dry yeast from a sachet, which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on it.</li> <li>This type does not require pre-fermentation.</li> </ul> </li> <li>● You are not using enough yeast, or your yeast is old.           <ul style="list-style-type: none"> <li>→ Use the measuring spoon provided. Check the yeast's expiry date.</li> </ul> </li> <li>● The yeast has touched the liquid before kneading.           <ul style="list-style-type: none"> <li>→ Check that you have put in the ingredients in the correct order according to the instructions, adding the water and liquids last of all. (P.8)</li> </ul> </li> <li>● You have used too much salt, or not enough sugar.           <ul style="list-style-type: none"> <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> </ul> </li> </ul>
My bread is full of air holes.	<ul style="list-style-type: none"> <li>● You have used too much yeast.           <ul style="list-style-type: none"> <li>→ Check the recipe and measure out the correct amount using the measuring spoon provided.</li> </ul> </li> <li>● You have used too much liquid.           <ul style="list-style-type: none"> <li>→ Some types of flour absorb more water than others, so try using 10-20 ml less water.</li> </ul> </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.           <ul style="list-style-type: none"> <li>→ Try using a different brand of flour.</li> </ul> </li> <li>● You have used too much liquid.           <ul style="list-style-type: none"> <li>→ Try using 10-20 ml less water.</li> </ul> </li> </ul>
My bread has risen too much.	<ul style="list-style-type: none"> <li>● You have used too much yeast/water.           <ul style="list-style-type: none"> <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> </ul> </li> <li>● You have not used enough flour.           <ul style="list-style-type: none"> <li>→ Carefully weigh the flour using scales.</li> </ul> </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.           <ul style="list-style-type: none"> <li>→ Use the measuring spoon provided. Check the yeast's expiry date.</li> </ul> </li> <li>● There has been a power failure, or the machine has been stopped during breadmaking.           <ul style="list-style-type: none"> <li>→ The machine switches off if it is stopped for more than ten minutes. You will need to remove the bread from the pan and start again with new ingredients.</li> </ul> </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.           <ul style="list-style-type: none"> <li>→ Check the recipe and measure out the correct amount using scales for the flour or the measuring cup provided for liquids.</li> </ul> </li> </ul>



Problem	Cause → Action
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.               <ul style="list-style-type: none"> <li>→ Make sure the blade is in the pan before you put in the ingredients.</li> </ul> </li> <li>● There has been a power failure, or the machine has been stopped during breadmaking.               <ul style="list-style-type: none"> <li>→ The machine switches off if it is stopped for more than ten minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun.</li> </ul> </li> <li>● The kneading mounting shaft in the bread pan is stiff and does not rotate.               <ul style="list-style-type: none"> <li>→ If the kneading mounting shaft does not rotate when the 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> </li> </ul>
My bread has not been baked.	<ul style="list-style-type: none"> <li>● The 'DOUGH' option was selected.               <ul style="list-style-type: none"> <li>→ The 'DOUGH' option does not include a baking process.</li> </ul> </li> <li>● There has been a power failure, or the machine has been stopped during breadmaking.               <ul style="list-style-type: none"> <li>→ The machine switches off if it is stopped for more than approx. ten minutes. You can try baking the dough in your oven if it has risen and proved.</li> </ul> </li> <li>● There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor.               <ul style="list-style-type: none"> <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 for liquid and scales for weighing flour.</li> </ul> </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 four 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.               <ul style="list-style-type: none"> <li>→ If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (from the place of purchase or a Panasonic service center).</li> </ul> </li> </ul> <div style="text-align: right;">  <p>Dough release holes (4 in total) (Bottom of bread pan) Kneading mounting shaft Kneading mounting shaft unit Part no. ADA29A115</p> </div>
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.               <ul style="list-style-type: none"> <li>→ Remove the bread promptly after baking.</li> </ul> </li> <li>● There has been a power failure, or the machine has been stopped during breadmaking.               <ul style="list-style-type: none"> <li>→ The machine switches off if it is stopped for more than ten minutes. You may try baking the dough in your oven.</li> </ul> </li> </ul>
The kneading blade rattles.	<ul style="list-style-type: none"> <li>● This is because the blade fits loosely on the shaft. (This is not a fault)</li> </ul>
I can smell burning while the bread is baking.  Smoke is coming out of the steam vent.	<ul style="list-style-type: none"> <li>● Ingredients may have been spilt on the heating element.               <ul style="list-style-type: none"> <li>→ Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the element gently after baking once the breadmaker has cooled down.</li> <li>→ Remove the bread pan from the breadmaker to place ingredients.</li> </ul> </li> </ul>



# Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
The kneading blade stays in the bread when I remove it from the bread pan.	<ul style="list-style-type: none"> <li>● The dough is a little stiff.                             <ul style="list-style-type: none"> <li>→ Allow the bread to cool completely before removing the blade carefully. Some types of flour absorb more water than others, so try adding an extra 10-20 ml of water next time.</li> </ul> </li> <li>● Crust has built up underneath the blade.                             <ul style="list-style-type: none"> <li>→ Wash the blade and its spindle after each use.</li> </ul> </li> </ul>
The crust creases and goes soft on cooling.	<ul style="list-style-type: none"> <li>● The steam remaining in the bread after cooking can pass into the crust and soften it slightly.                             <ul style="list-style-type: none"> <li>→ To reduce the amount of steam, try using 10-20 ml less water.</li> </ul> </li> </ul>
How can I keep my crust crispy?	<ul style="list-style-type: none"> <li>● To make your bread crispier, you could use the 'french' mode 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>
My bread is sticky and slices unevenly.	<ul style="list-style-type: none"> <li>● It was too hot when you sliced it.                             <ul style="list-style-type: none"> <li>→ Allow your bread to cool on rack before slicing to release the steam.</li> </ul> </li> </ul>
TEMP appears on the display.	<ul style="list-style-type: none"> <li>● The unit is hot (above 40°C).                             <ul style="list-style-type: none"> <li>→ Allow the unit to cool down to below 40°C before using it again (TEMP will disappear).</li> </ul> </li> </ul>
POWER ALERT 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.                             <ul style="list-style-type: none"> <li>→ The operation will not be affected if the problem with the power supply is only momentary. The breadmaker will operate again if its power is restored within 10 minutes, but the end result may be affected.</li> </ul> </li> </ul>
0:00 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).                             <ul style="list-style-type: none"> <li>→ Remove the ingredients and start again using new.</li> </ul> </li> </ul>
Extra ingredients are not mixed properly in brioche.	<ul style="list-style-type: none"> <li>● Did you add extra ingredients within 5 min of the beep?</li> </ul>
There is excess oil on the bottom of brioche. 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?                             <ul style="list-style-type: none"> <li>→ Butter must be added when '0' shows in the display.</li> </ul> </li> </ul>

## 5 Test Mode

### 5.1. Key operation and check mode

Before troubleshooting, operate the checkmode in the following procedure.

#### 5.1.1. Check mode

##### 5.1.1.1. Electric power breakdown mode

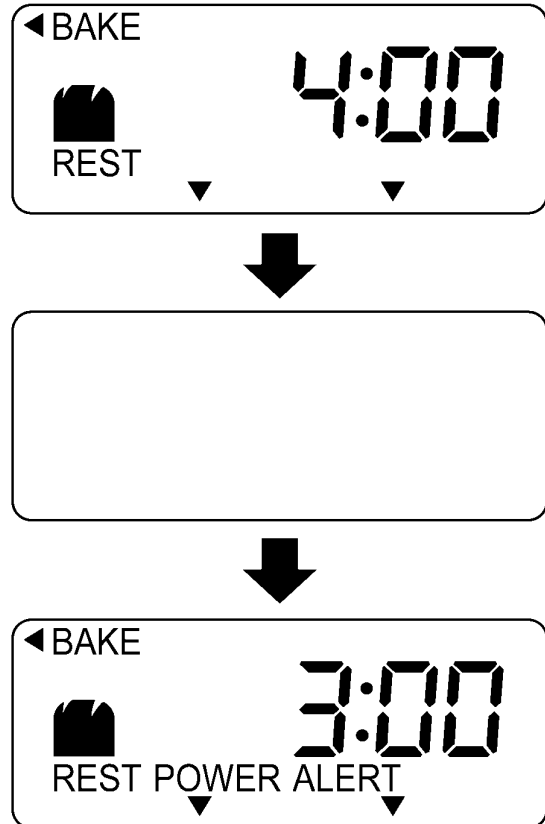
When an electric power breakdown is detected, all load of the device goes off in this mode.

##### Behavior of device after restored from electric power breakdown mode

- In case of a short breakdown, the device is restored to the previous condition and continues to cook, but delays cooking time during the breakdown.
- In case of a longer breakdown, the entire mode is canceled and the device returns to the initial mode after it is restored.

##### Indication on LCD

- No indication during electric power breakdown
- "POWER ALERT" is displayed during a short breakdown.
- The illustration shows the cooking time as 3 hours remaining at the "basic BAKE" cooking.

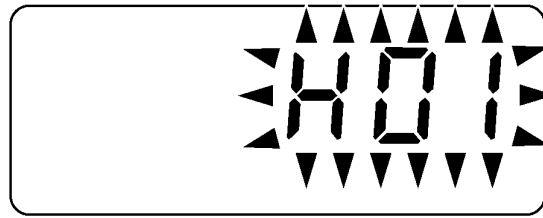


#### 5.1.1.2. Sensor disconnection mode

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

##### Indication on LCD

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



#### 5.1.1.3. 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)

##### Indication on LCD

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





## 6 Troubleshooting Guide

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

### 6.1. Main body test mode

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

##### Operation procedure

1. Insert the power cord plug into an electrical outlet.
2. Press the "Select" "Size" and "Timer" keys at the same time.

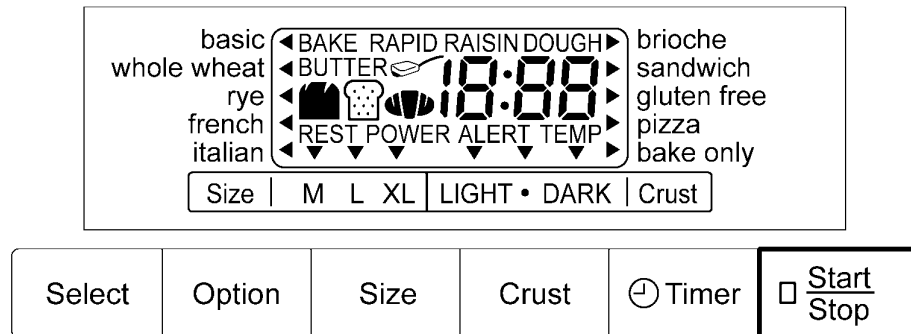
##### Phenomena

- LCD indication: All indications displayed
- Behaviour of device: Load other than LCD is off.
- Restoration: Pressing "Start/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).



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

##### Operation procedure

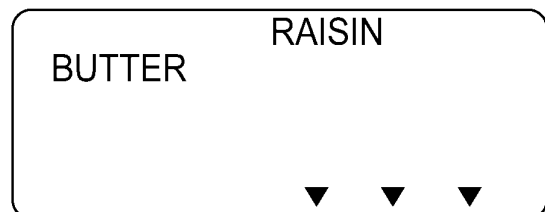
1. Press the "Crust" key.

##### Phenomena

- LCD indication: "RAISIN", "BUTTER" displayed
- Behaviour of device: The solenoid runs for 1 second and stops for 1 second. Then the motor runs and stops in the manner of 0.5 sec on/1.5 sec off/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.



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

#### Operation procedure

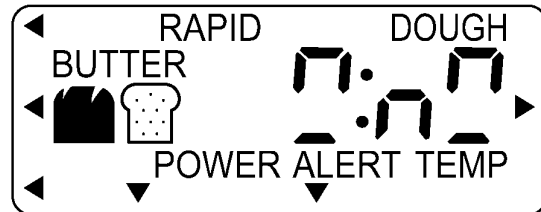
1. Press the "Timer" key.

#### Phenomena

- LCD indication: It light up like the right 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 0.5 sec on/1.5 sec off/0.2 sec on/1.8 sec off, and repeat once in that manner.
- Restoration: Pressing "Stop/Start"(F) 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.



### 6.1.4. Heater operation test mode

#### Operation procedure

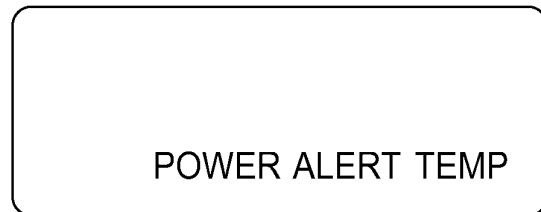
1. Press the "Option" key.

#### Phenomena

- LCD indication: "TEMP" and "POWER ALERT" displayed
- 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/Start" 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.



### 6.1.5. Sensor inspection mode

#### Operation procedure

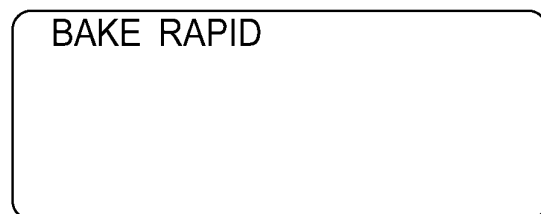
1. Press the "Select" key.

#### Phenomena

- LCD indication: "BAKE ", "RAPID" displayed
- 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/Start" 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.



## 7 Disassembly and Assembly Instructions

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

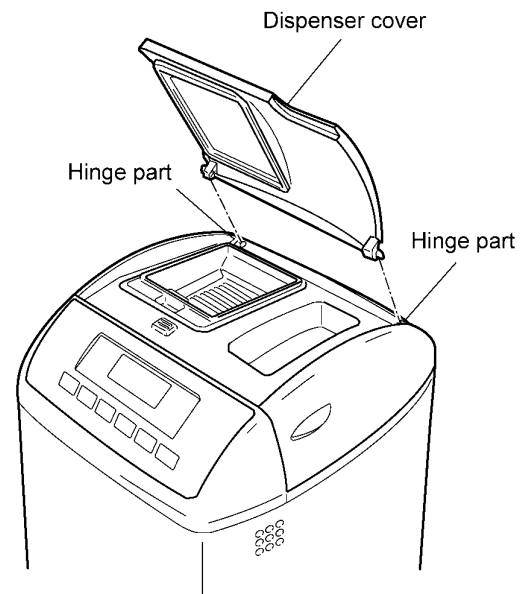
<b>⚠ Caution</b>	
<b>⊘</b>	<b>Do not reuse P.C.Board after repair in case P.C.Board print pattern is disconnected.</b>

### 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.

### 7.1. Dispenser cover assy

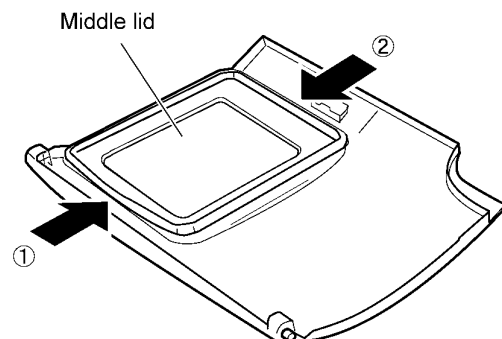
1. Remove the dispenser cover from the hinge part.



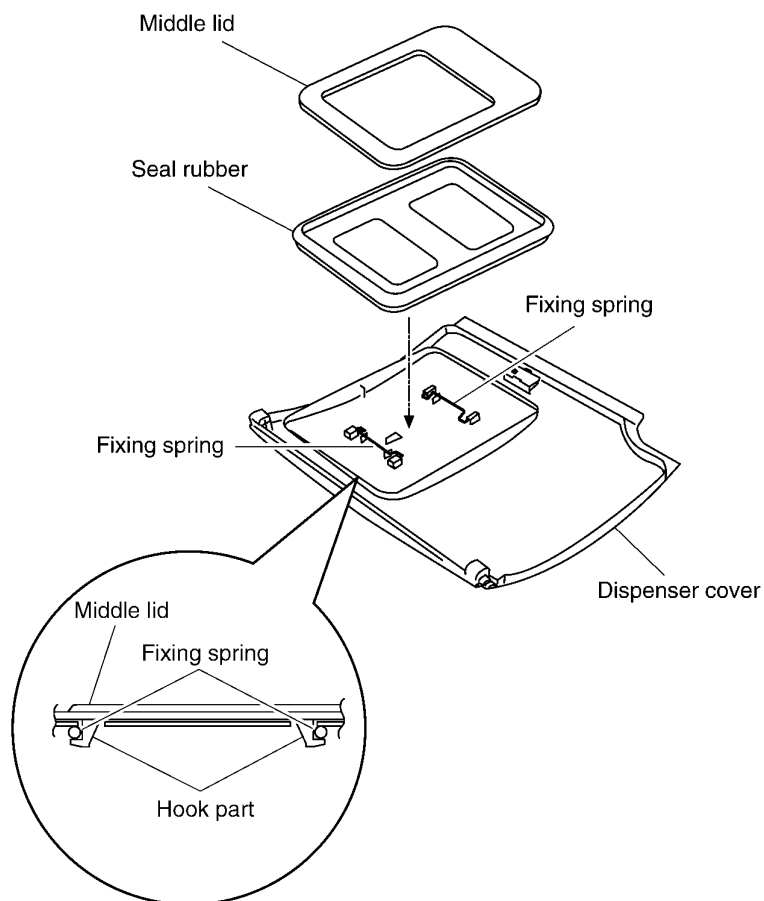
2. Push the middle lid inside (toward arrow symbol direction 1 or 2), slide the fixing spring out from the hook part, and remove the middle lid.
3. Remove the rubber seal from the middle lid.
4. If the fixing springs are dislocated, attach them to the dispenser cover.

### 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.)

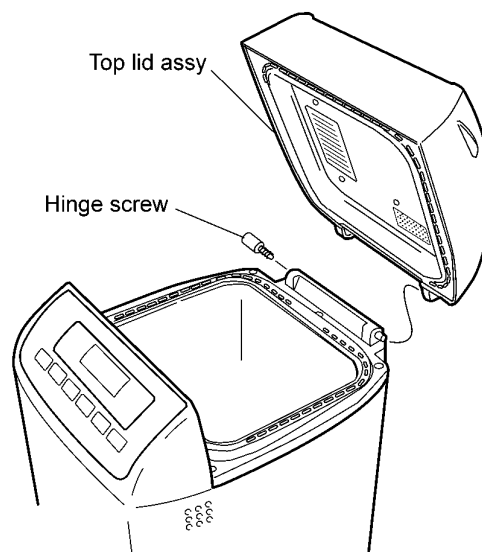




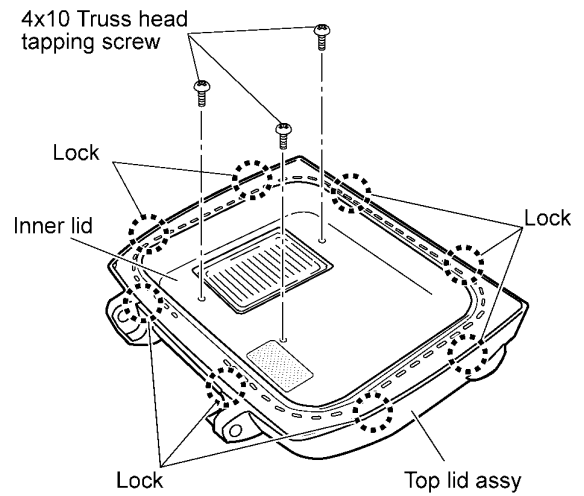


## 7.2. Top lid assy

1. Detach the hinge screw.
2. Slide the top lid assy and remove it from its hinge part.



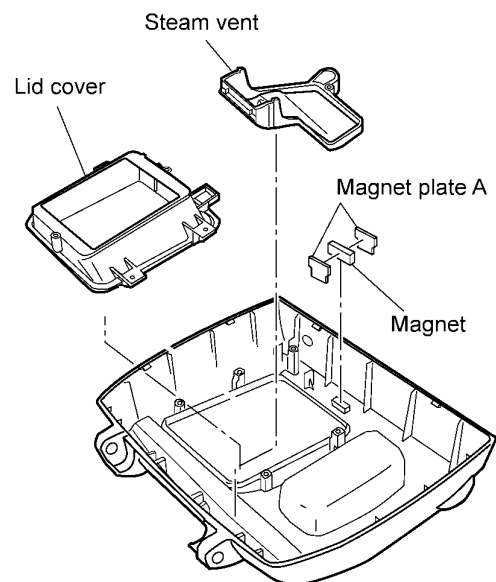
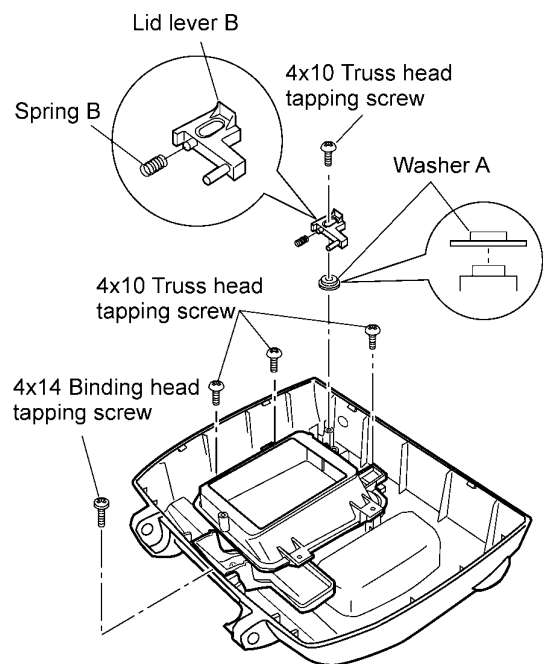
3. Remove 3 screws from the inner lid.
4. Remove the inner lid with the ( - ) top screw driver wrenching into the chink between the top lid assy and the inner lid.
- \* The inner lid is held with the top lid assy by 8 locks.



5. Remove dispenser B assy.
6. Remove the screw and detach the lid lever B, spring B and washer A.
7. Remove 4 screws and detach the steam vent and lid cover.
8. Remove the magnet and magnet plate A.

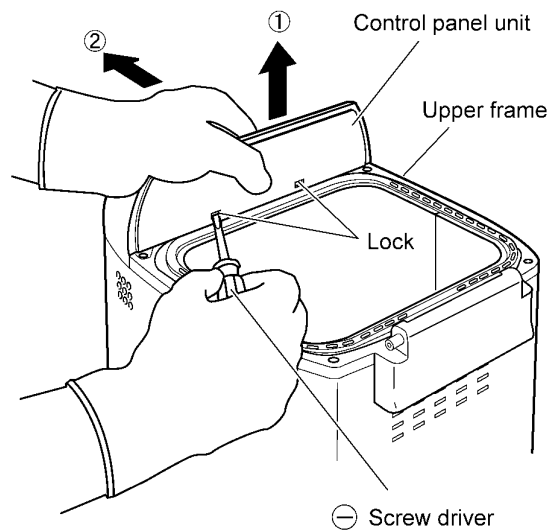
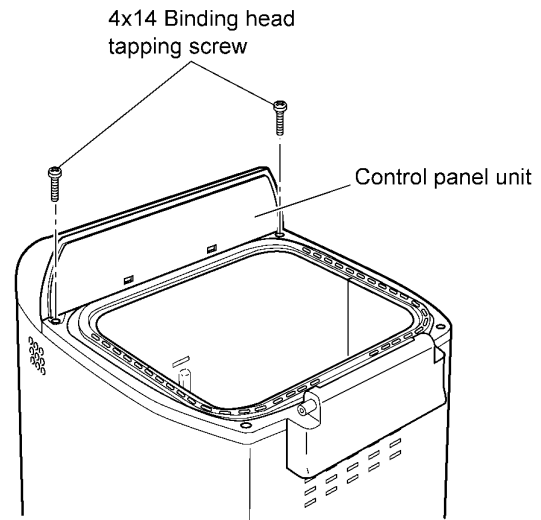
**Tips on assembly**

- Refer to the illustration for washer A directions.



### 7.3. Control panel unit

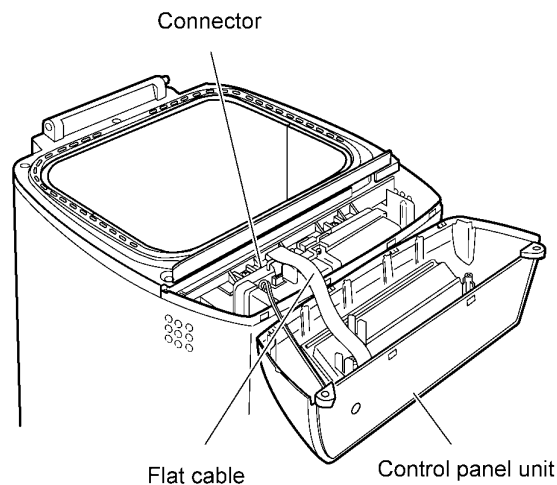
1. Remove 2 screws.
2. Unlock the control panel inner lid from the upper frame lock part while lifting the control panel unit, and while pushing 2 square holes with ( - ) top screw driver.
3. Remove the control panel unit from the locks on the body while pulling and pushing the control panel unit in the direction of the arrow 1 and 2.



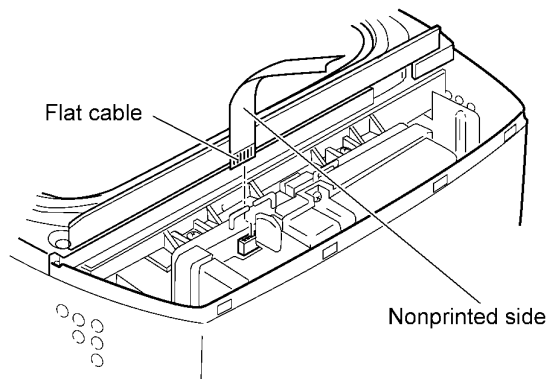
4. Disconnect the connector of the solenoid B from the P.C.Board B.
5. Disconnect the flat cable from P.C.Board B.

#### Tips on assembly

- Connect the flat cable to P.C.Board B in the direction illustrated.

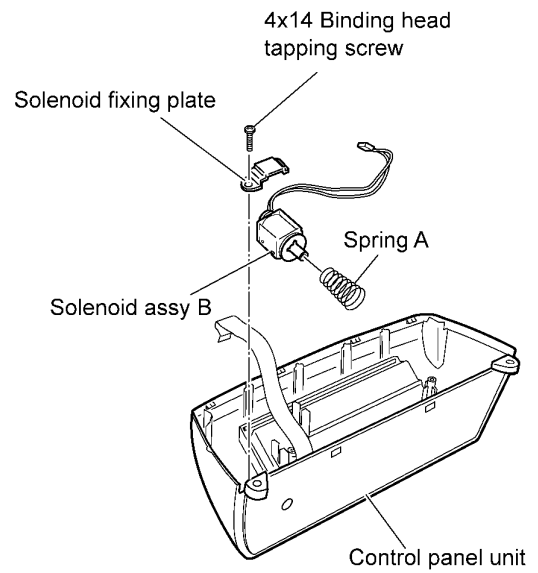






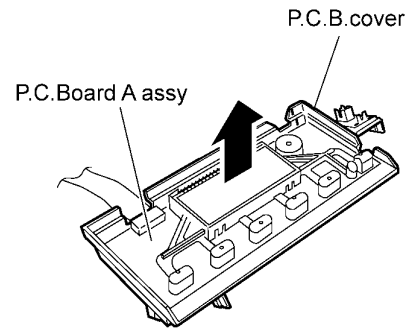
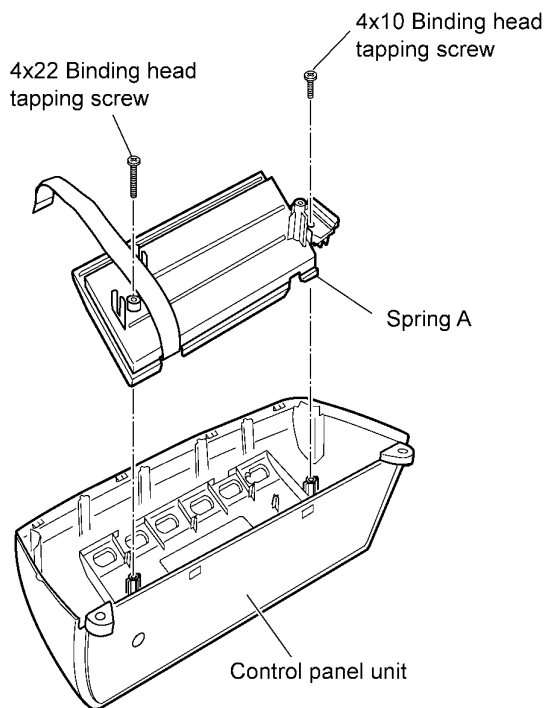
## 7.4. Solenoid assy B

1. Remove the screw and detach the solenoid assy B, solenoid fixing plate and spring A.



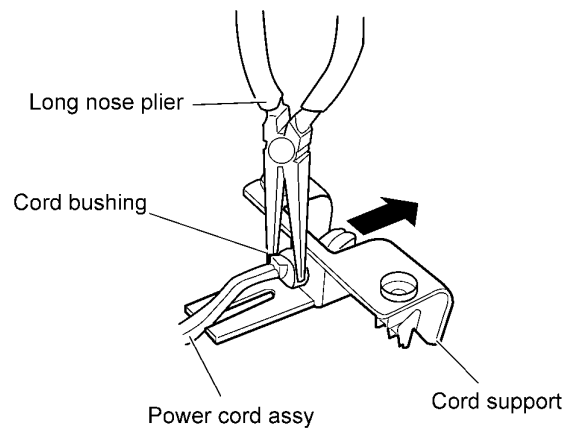
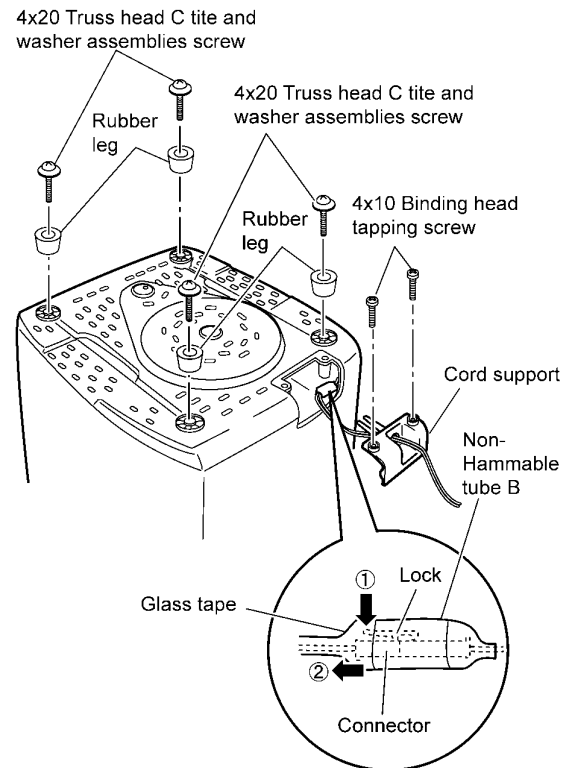
## 7.5. P.C.Board A

1. Remove 2 screws and detach P.C.B cover.
2. Disconnect the flat cable and lead wire from P.C.Board A.
3. Remove the P.C.Board A from the P.C.B cover.



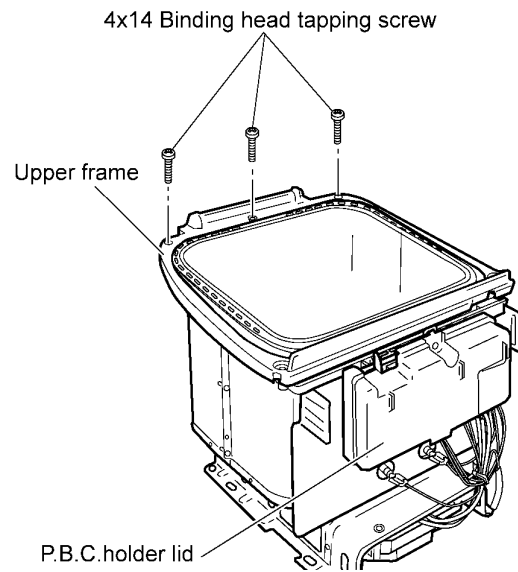
## 7.6. Body and others

1. Remove 4 screws for rubber leg fixing, and detach the rubber legs.
2. Remove 2 screws and detach the cord support.
3. Remove the glass tape and disconnect the connector for the power cord assy.
4. Disconnect the connector for Grand wire A assy.
5. Pull the power cord assy out while holding the cord bushing fixed on the cord support with a long nose plier.
6. Pull the body out upward.

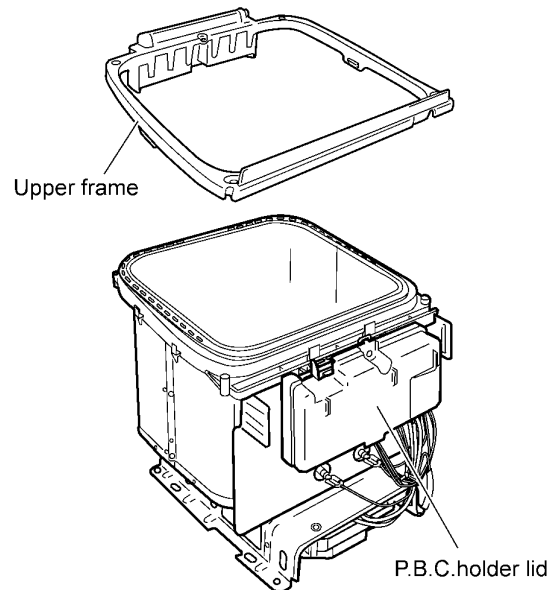


## 7.7. Upper frame

1. Remove 3 screws.



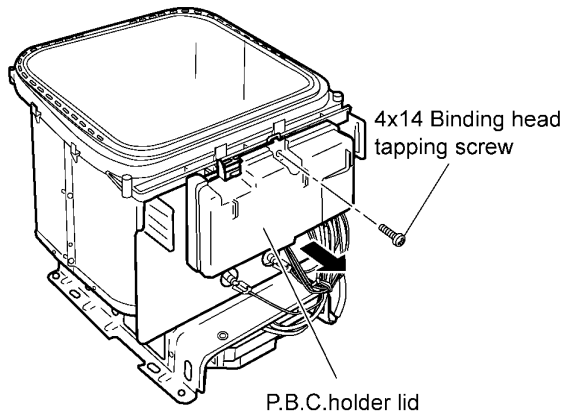
2. Remove the upper frame and the device body in order to disconnect the locks.



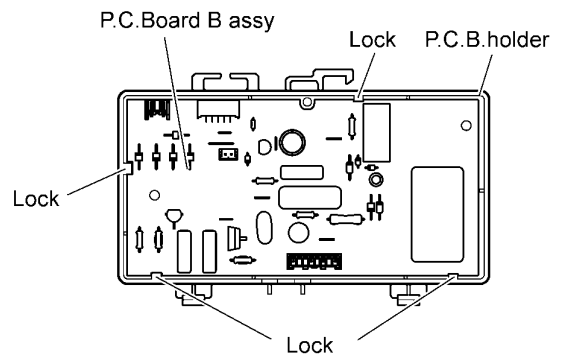
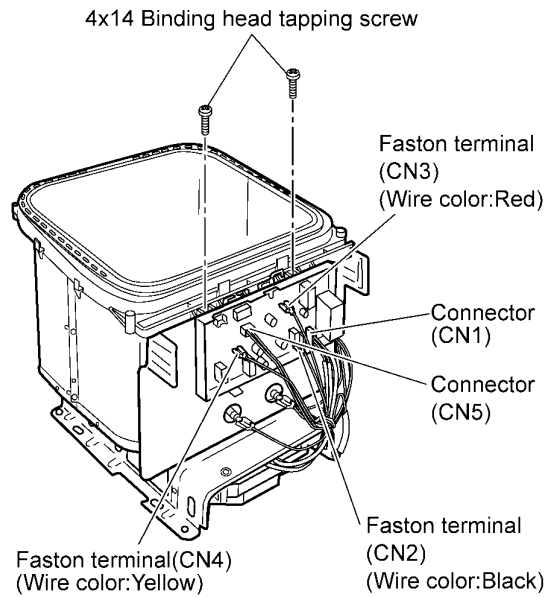


## 7.8. P.C.Board B

1. Remove the screw and detach the P.C.B holder lid.
2. Disconnect 3 faston terminals and 2 connectors from P.C.Board B assy.



3. Remove 2 screws and detach P.C.B holder.
  4. Remove the P.C.Board B assy from the P.C.B holder.
- \* The P.C.Board B assy is held to the P.C.B holder with 4 locks. Remove the P.C.Board B assy while expanding

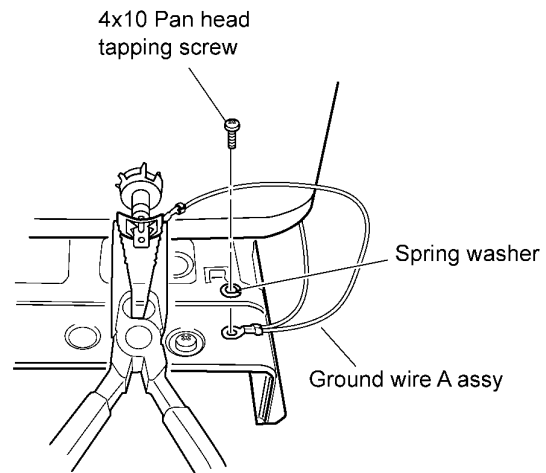
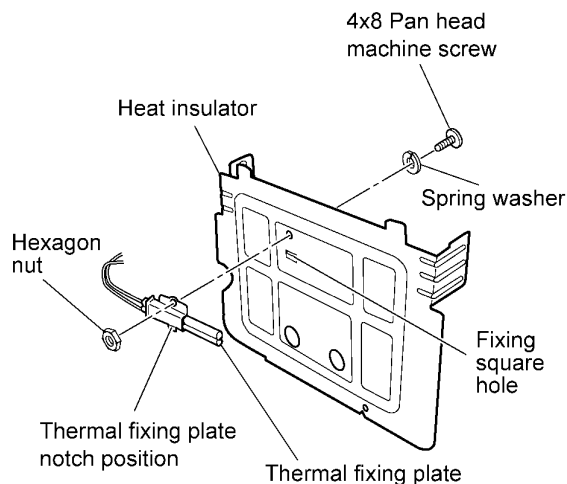
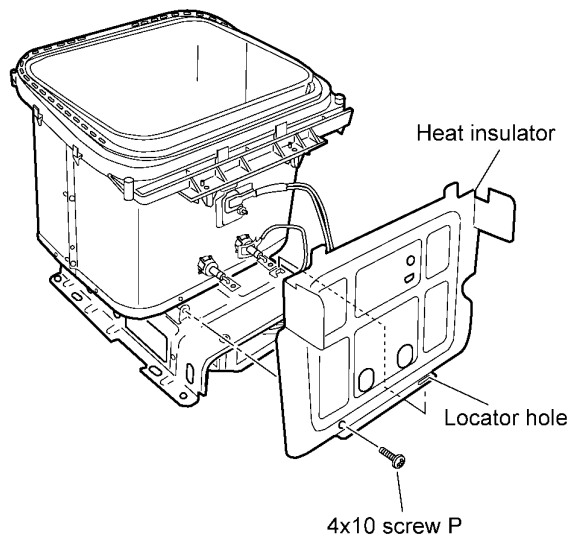
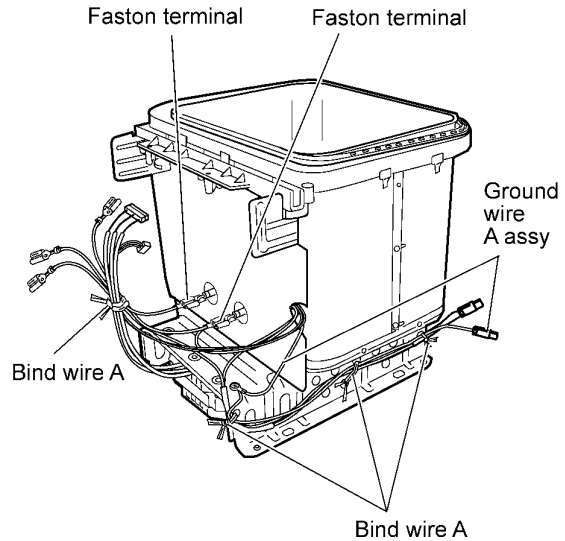


## 7.9. Heat insulator and grand wire A assy

1. Remove the bind wires A of the lead wires.
2. Move the non-flammable tubes A and C and disconnect the 2 faston terminals from the heater.
3. Remove the screw and detach the heat insulator.
4. Remove the screw, spring washer and hexagon nut and detach the thermal fixing plate.
5. Detach the fitting plate of the grand wire A assy from the heater while holding it with a long nose plier.
6. Remove the screw and detach the grand wire A assy from the angle.

### Tips on assembling

- Insert the thermal fixing plate notch position into the fixing square hole of the heat insulator and screw the thermal fixing plate on the heat insulator.
- Insert the positioning projection of the angle into the locator hole of the heat insulator and screw the heat insulator to the body.
- Make sure that the lead wire is protected by non-flammable tubes A and C when connecting the faston terminal to the heater.

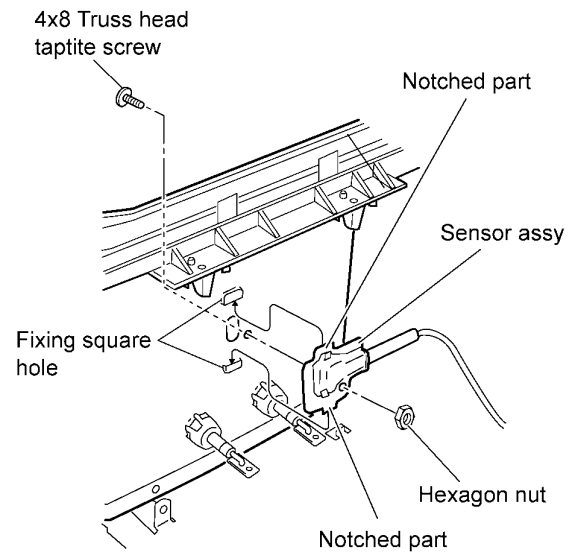


## 7.10. Sensor assy

1. Remove the screw and hexagon nut and detach the sensor assy from the heater case unit.

### Tips on assembly

- Insert the notched part of the sensor assy into the fixing square hole of heater case unit and screw the sensor assy to the heater case unit.

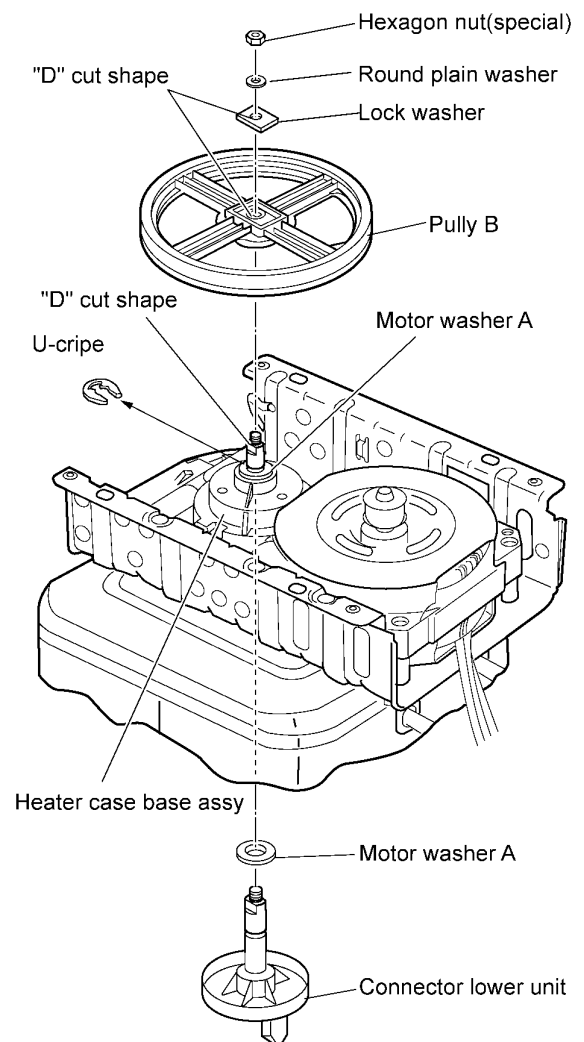
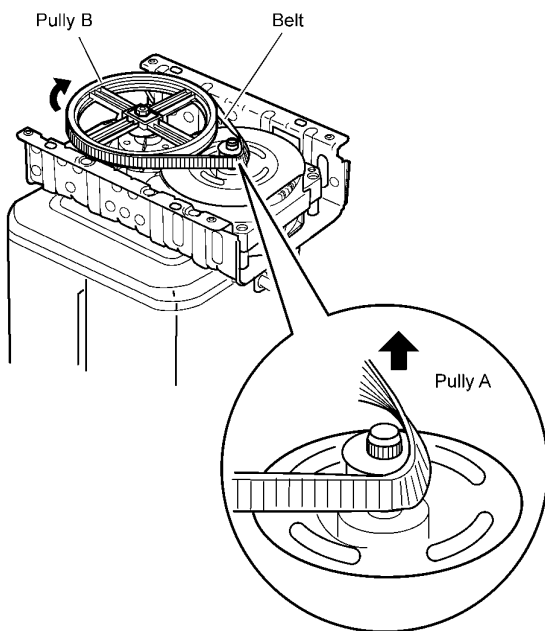


## 7.11. Pulley B, connector lower unit and others

1. Remove the belt with sliding it out while rotating pulley B.
2. Remove the hexagon nut (special) fixing pulley B by rotating it counterclockwise.
3. Remove the round plain washer, lock washer and pulley B.
4. 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.

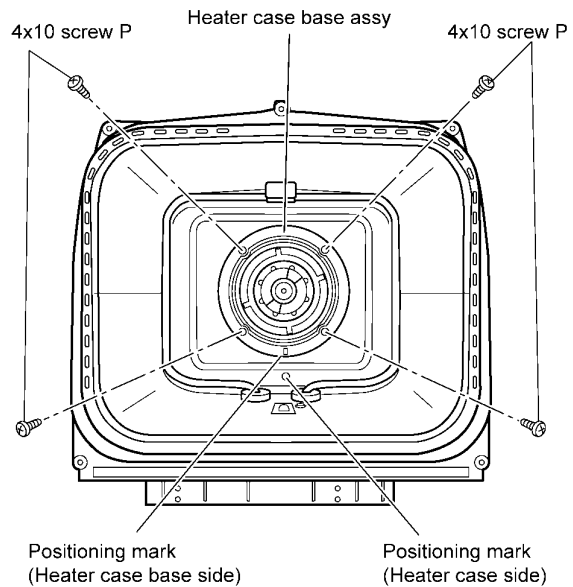


## 7.12. Heater case base assy and heater case unit

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

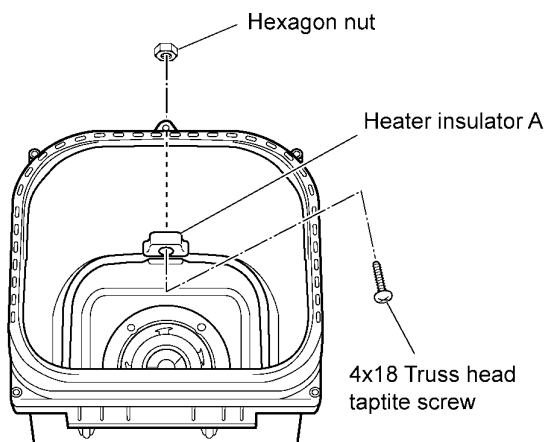
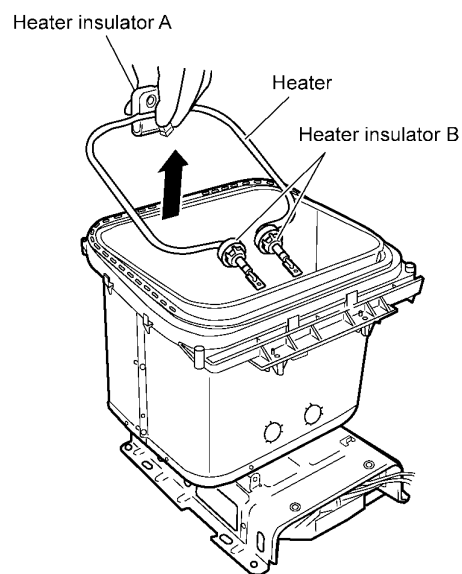
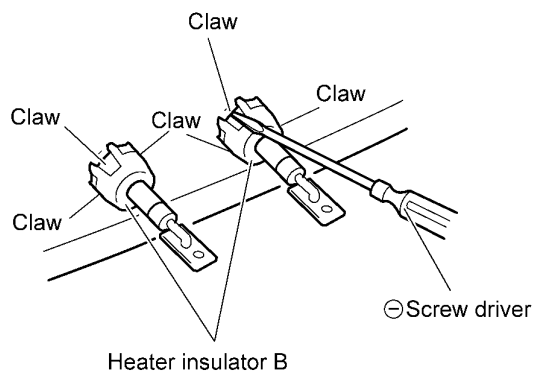
### Tips on assembly

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



## 7.13. Heater

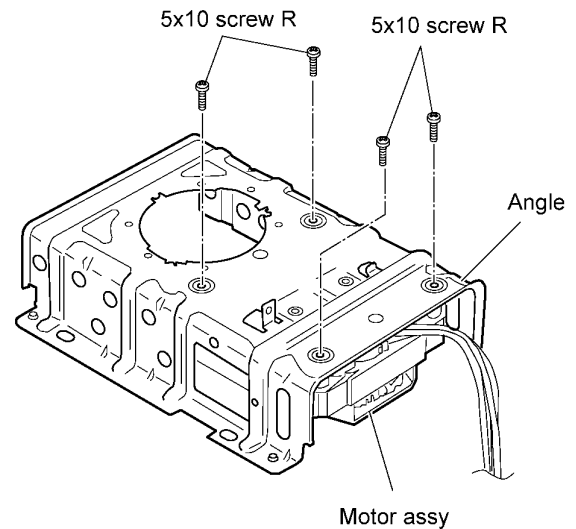
1. Take the 3 claws off from the heater insulator at the outside of the heater case unit.
2. Remove the screw and hexagon nut fixing heater insulator A.
3. Pull out the heater upward.





## 7.14. Motor assy

1. Remove 4 screws and detach the motor assy.

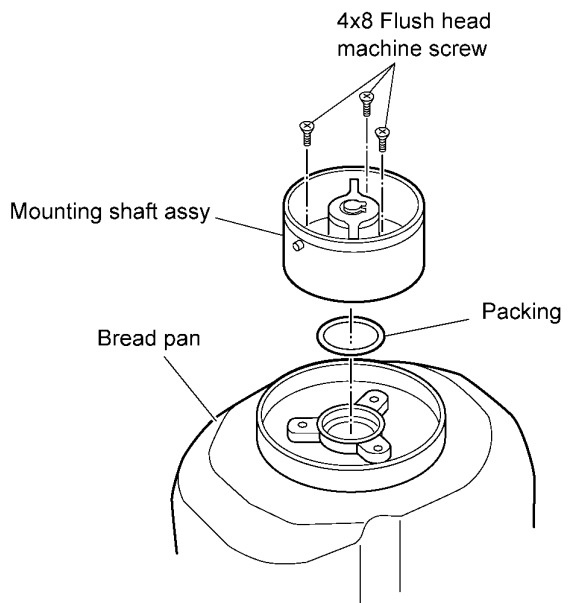


## 7.15. Bread pan

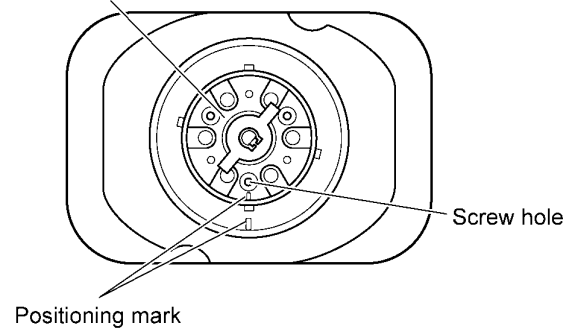
1. Turn the bread pan upside down and remove 3 screws.
2. Remove the packing.

### Tips on assembly

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



Connector upper side



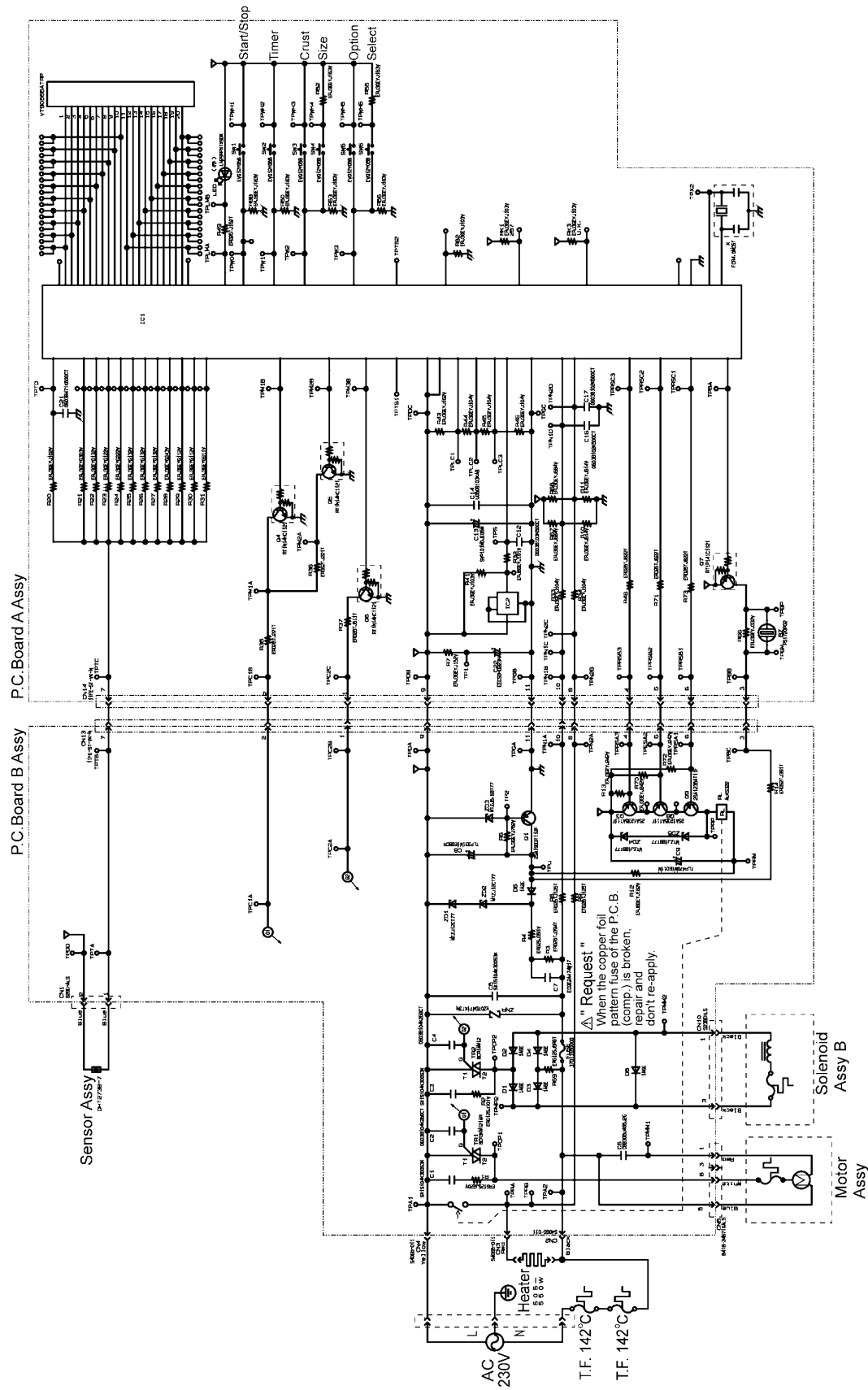
## 7.16. Post-assembly confirmation

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

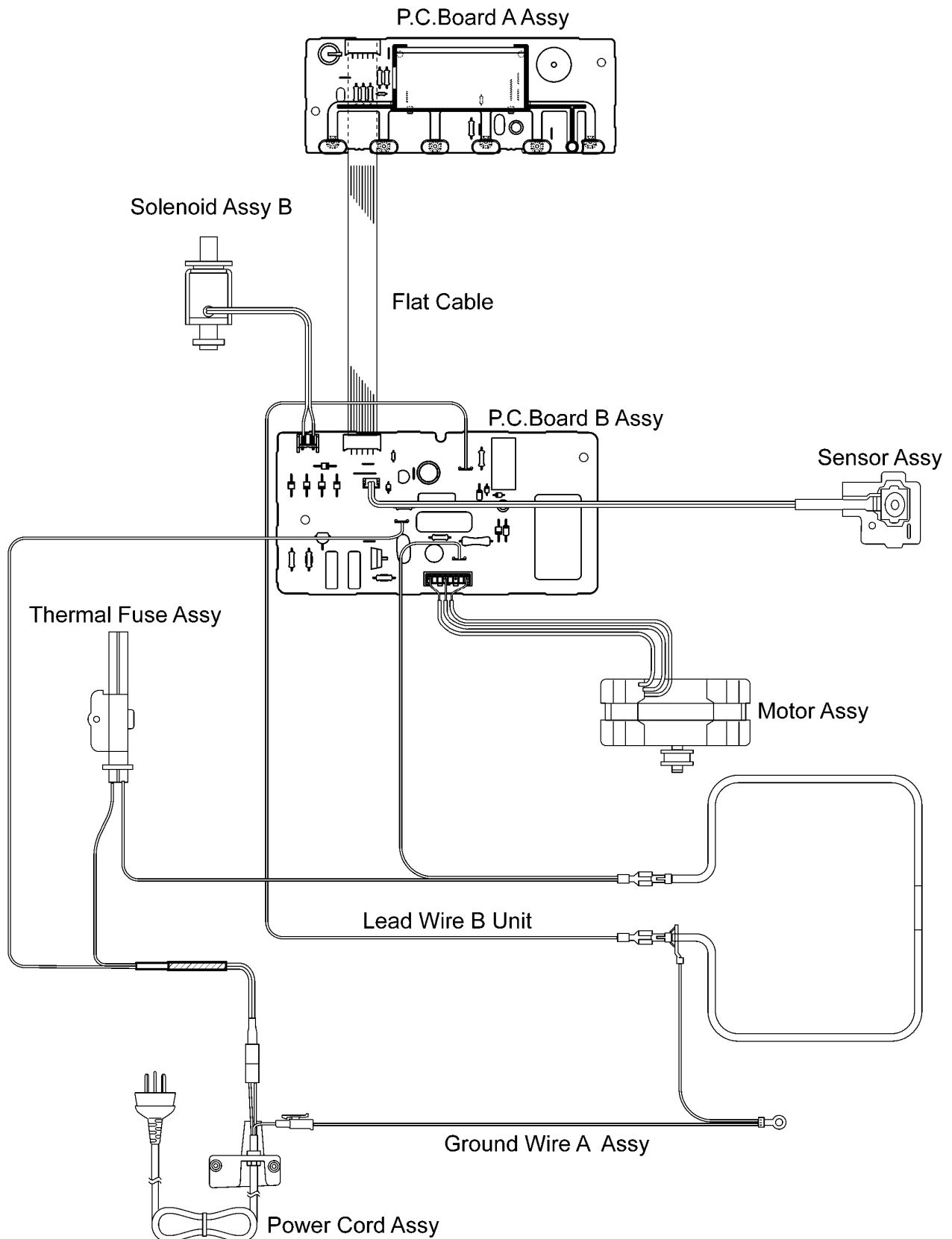
1. Insulation resistance: Upper than 2M ohm at DC500V
2. Insulation proof stress: Longer than 1 min. at AC1000V
3. Operation response: Confirm the device performance in the manner of "Test Mode."

# 8 Wiring Connection Diagram

## 8.1. Schematic diagram

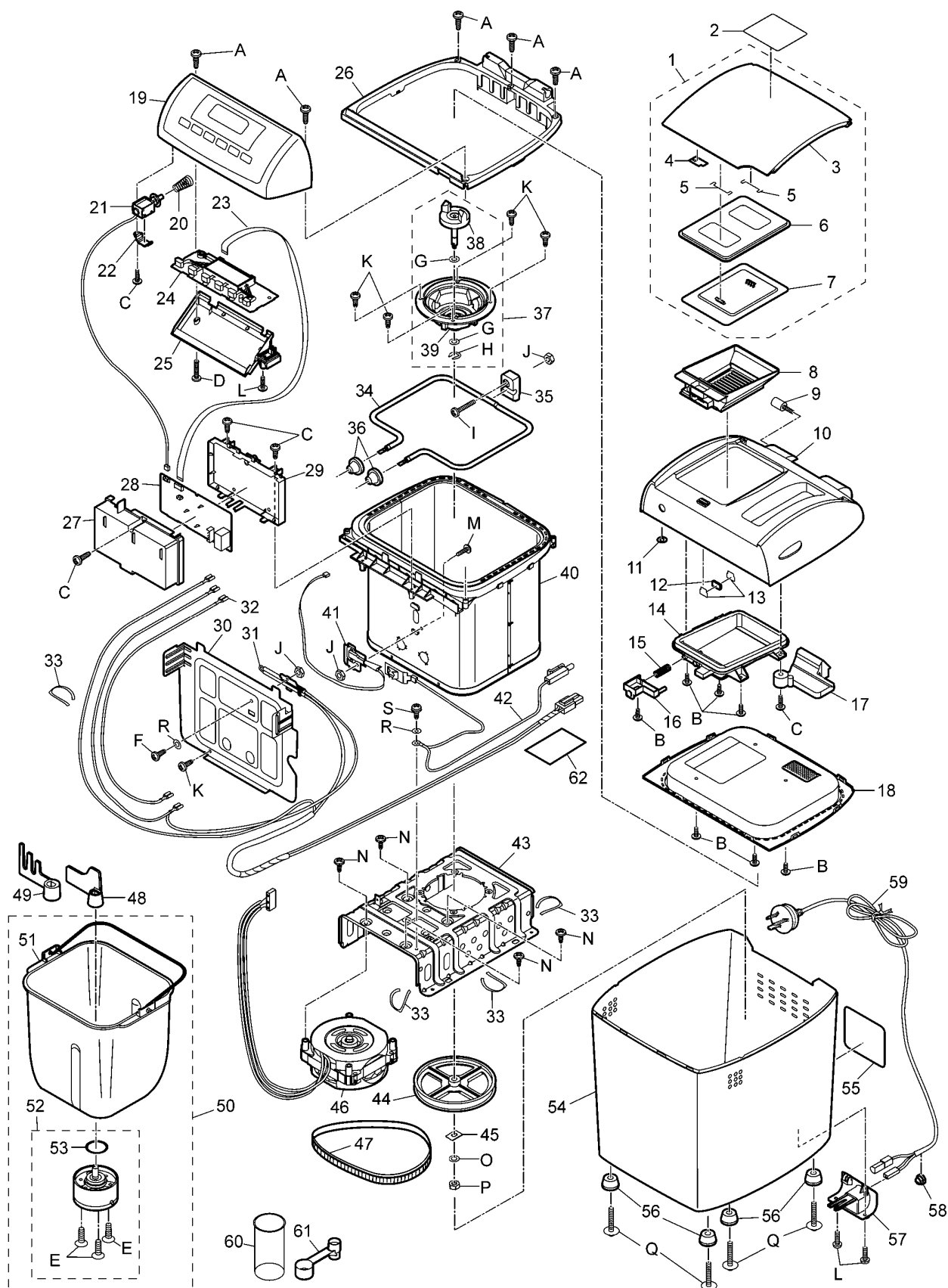


## 8.2. Basic wiring diagram



## 9 Exploded View and Replacement Parts List

### 9.1. PARTS LOCATION





## 9.2. REPLACEMENT PARTS LIST

Notes: Important safety notice

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

MODEL No.SD-257-WST

Australia

Safety	Ref. No.	Part No.	Part Name & Description	Pcs/Set	Remarks
		<PARTS LIST>			
	1	ADA39E160-W	Dispenser cover assy	1	
⚠	2	ADY02E1421-W	Caution label	1	
	3	ADD04P156-H	Dispenser cover	1	
	4	ADD37E142	Magnet Plate B	1	
	5	ADD35-143	Fixing Spring	2	
	6	ADD34-145-H	Seal rubber	1	
	7	ADD30-145-H	Middle Lid	1	
	8	ADA44-145-H	Dispenser B assy	1	
	9	ADJ15A1071	Hinge screw	1	
	10	ADD01E147-W0	Top Lid	1	
	11	ADJ30E142	Washer A	1	
	12	ADD38E142	Magnet	1	
	13	ADD36E142	Magnet plate A	2	
	14	ADD29-145-H	Lid cover	1	
	15	ADG02-143	Spring B	1	
	16	ADD41-145-H	Lid lever B	1	
	17	ADD05E160-H0	Steam vent	1	
	18	ADD02E147	Inner lid	1	
	19	ADB97E160-WS	Control panel unit	1	
	20	ASD850-108-W	Spring A	1	
⚠	21	ADA40E147-W	Solenoid assy B	1	
	22	ADQ07-1431	Solenoid fixing Plate	1	
⚠	23	ADP10E147	Flat cable	1	
⚠	24	ADR40R160	P.C.Board A assy	1	
	25	ADT03E147	P.C.B.cover	1	
	26	ADB03E147-W	Upper frame	1	
	27	ADT11-156	P.C.B.holder lid	1	
⚠	28	DR41R60	P.C.Board B assy	1	
	29	ADT01-156	P.C.B.holder	1	
	30	ADE03E147	Heat insulator	1	
⚠	31	ADA17E147	Thermal fuse assy	1	Blowout temp. is 142 degrees of centigrades.
⚠	32	ADP97-143	Lead wire B unit	1	
	33	ADP50-143	Bind wire A	4	
⚠	34	ADA22E147	Heater	1	
	35	ADE09-143	Heater insulator A	1	
	36	ASD452-108CK	Heater insulator B	2	
	37	ADA25-137	Heater case base assy	1	
	38	ADE97A107	Connector lower unit	1	
	39	ADE98-137	Heater case base unit	1	
	40	ADE96-145-H	Heater case unit	1	
⚠	41	ADA11-145	Sensor assy	1	
⚠	42	ADA30E147	Ground wire A assy	1	
	43	ADE01-145	Angle	1	
	44	ADF05R140	Pully B	1	
	45	ASD867-100AW	Lock washer	1	
⚠	46	ADA10E147	Motor assy	1	
	47	ADF01R1401	Belt	1	
	48	ADD96E160	Kneading blade B unit	1	
	49	ADD97G160	Kneading blade A unit	1	
	50	ADA12E160	Bread pan assy	1	
	51	ADA12R160-0S	Bread pan	1	
	52	ADA29A115	Mounting shaft assy	1	
	53	ASD191U103-K	Packing	1	
	54	ADB01-145-W	Body	1	
	55	ADY01E160	Rating plate	1	
	56	ADB09E160-H	Rubber leg	4	
	57	ADP07-145-W	Cord support	1	
	58	ADP02R129	Cord bushing	1	
⚠	59	ADA24R132	Power cord assy	1	
	60	ASD917-108-K	Measuring cup	1	
	61	ASD911U112BK	Measuring spoon	1	
⚠	62	AST-HG-T50	Glass tape	1	

Safety	Ref. No.	Part No.	Part Name & Description	Pcs/Set	Remarks
		<SMALL STANDARDIZED METAL PARTS>			
	A	XTB4+14BFC	4 x 14 Binding head tapping screw	5	
	B	XTT4+10BFC	4 x 10 Truss head tapping screw	7	
	C	XTB4+14BFJ	4 x 14 Binding head tapping screw	5	
	D	XTB4+22BFJ	4 x 22 Binding head taptite screw	1	
	E	XSS4+8UW	4 x 8 Flush head machine screw	3	
	F	XSN4+8FFJ	4 x 8 Pan head machine screw	1	
	G	X0227-031	Motor washer A	2	
	H	XUE6FPJ	U-cripe	1	
	I	XTT4+18HFN	4 x 18 Truss head taptite screw	1	
	J	XNG4BFJ	Hexagon nut	3	
	K	DJ17A1151	4 x 10 Screw P	5	
	L	XTB4+10BFJ	4 x 10 Binding head taptite screw	3	
	M	XTT4+8FN	4 x 8 Truss head taptite screw	1	
	N	SD938-101AD	5 x 10 Screw R	4	
	O	XWG5E10FJ	Round plain washer	1	
	P	SD873-100AZ	Hexagon nut (special)	1	
	Q	DJ14-145	4 x 20 Truss head C tite and washer assemblies screw	4	
	R	XWA4BFJ	Spring washer	2	
	S	XTN4+10FFJ	4 x 10 Pan head taptite screw	1	
		<PACKING SPECIFICATIONS>			
		ADZ01R160	Carton	1	
		ADZ02-145	Upper cushion	1	
		ADZ03-145	Lower cushion	1	
⚠		ADZ50R160	Operation insturactions	1	
⚠		ADZ63E142	Manual book	1	
		ADZ04-145	Protection sheet	1	
		ASD05A143	Lid protection sheet	1	
		ADZ06E160	Protection board	1	
		ADP50E160	Bind wire	2	

### 9.3. PACKING INSTRUCTION

