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PANASONIC SD-MA18N Owner's Manual

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Operating Instructions

Automatic Rice Cake and Dough Maker
SD-MA18N



 **National**

Thank you for purchasing the National Automatic Rice Cake and Dough Maker, SD-MA18N.
For optimum performance and safety, please read these instructions carefully.

This product is intended for household use only.

このたびは、ナショナルのもちつき機SD-MA18Nをお買い上げいただき、まことにありがとうございました。

この取扱説明書と保証書をよくお読みのうえ、正しくお使いください。

そのあと保存し、必要なときにお読みください。

この製品は家庭用です。

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning.
Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the container or impeller. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use oven mitts when handling hot materials, allow metal parts to cool before cleaning.
5. Close supervision is necessary when any appliance is used near children.
6. Do not allow anything to rest on power cord: Do not plug in cord where persons may walk or trip.
7. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorized service center if the unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use. It is for household use only.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Avoid contacting moving parts.
11. Do not use outdoors. Do not use appliance for other than intended use.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
15. The unit may vibrate or move during the pounding or kneading. Do NOT place the unit near the edge of a countertop. Place the unit securely where movement of the unit will not cause it to fall off the countertop.

SAVE THESE INSTRUCTIONS

Note:

- A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used,
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.
Do not attempt to defeat this safety feature.

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Cautions

- To prevent injuries, etc.
 1. Never use on an unstable surface.
 2. Never allow children to use the unit without attendance of adults or operate the machine within reach of babies and infants.
- To prevent electric shocks and fires.
 3. Do not plug in/out with wet hand.
 4. Never disassemble, repair or modify the unit.
 5. Do not use damaged plug and loose sockets.
 6. Do not forcibly bend the cord or apply unnecessary force.
 7. Periodically remove dust, etc. from the power supply plug.
 8. Use the socket alone for the unit.
Do not use the socket jointly with other products.
Never attempt to use sockets exceeding the specified current carrying capacity (6 amperes or more).
- To prevent burns.
 9. Never touch the inner lid and container while steaming because they will be hot.
 10. When removing rice cake, use oven mitts/dishcloths to get hold of and remove the container.
 11. Do not move the unit while in operation.
 12. Do not pour water immediately after the unit is found to have been operated without water.

After Use

- To prevent damage.
 13. Never immerse the body in water or splash water.
- To prevent electric shocks and fire.
 14. Do not unplug by holding the plug cord but by firmly holding the plug.
 15. Whenever mounting, removing or cleaning parts, be sure to turn off the switch and unplug.
 16. Keep the unit unplugged when not in operation.

もくじ

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使用上のご注意

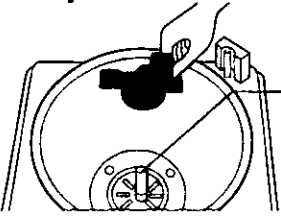
- けが等の防止のために
 1. 不安定な所で使わない。
 2. 子供だけで使わせたり、乳幼児の手の届く所で使わない。
- 感電や火災の防止のために
 3. めれた手で、電源プラグの抜き差しはしない。
 4. 分解・修理・改造は行わない。
 5. 傷んだプラグ、緩んだコンセントは使わない。
 6. コードを無理に曲げたり、過度の力を加えたりしない。
 7. 電源プラグのほこりなどは定期的に取り除く。
 8. コンセントは他の機器と併用せず単独で使う。コンセントのアンペア限度を超えて使用しない。(6AMP以上)
- やけど防止のために
 9. 蒸している時は、内ふた・うすが熱くなっているため触れない。
 10. もちを取り出す時は必ずミトン/ふきんでうすをつかみ、本体から外す。
 11. 運転中に移動させない。
 12. 空炊きした時はすぐに水を入れない。

ご使用後

- 故障を防ぐために
 13. 水につけたり、水をかけない。
- 感電、火災を防ぐために
 14. 電源プラグを抜く時は、コードを持たずに、必ず先端の電源プラグを持って引き抜く。
 15. 部品の取り付け、取り外し、お手入れをする時は、スイッチを切り、電源プラグを抜く。
 16. 使用時以外は、電源プラグをコンセントから抜く。

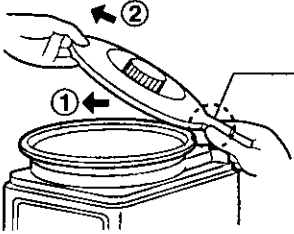
Parts Identification

Impeller



- To install. Align the impeller hole with the motor shaft and securely insert the impeller.

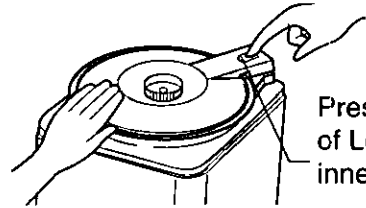
Inner lid



- To remove. Hold the inner lid on the mount, slide towards the direction ① and pull out the inner lid in the direction ② (diagonally upwards).

- To install. Slide in from diagonally upwards.

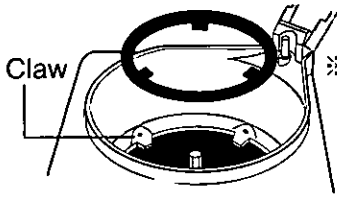
※When the inner lid bar is raised and the lid is unable to close:



Press the center of Lock with the inner lid pressed.

Tank packing

- To install. Securely install the tank packing below the claws.

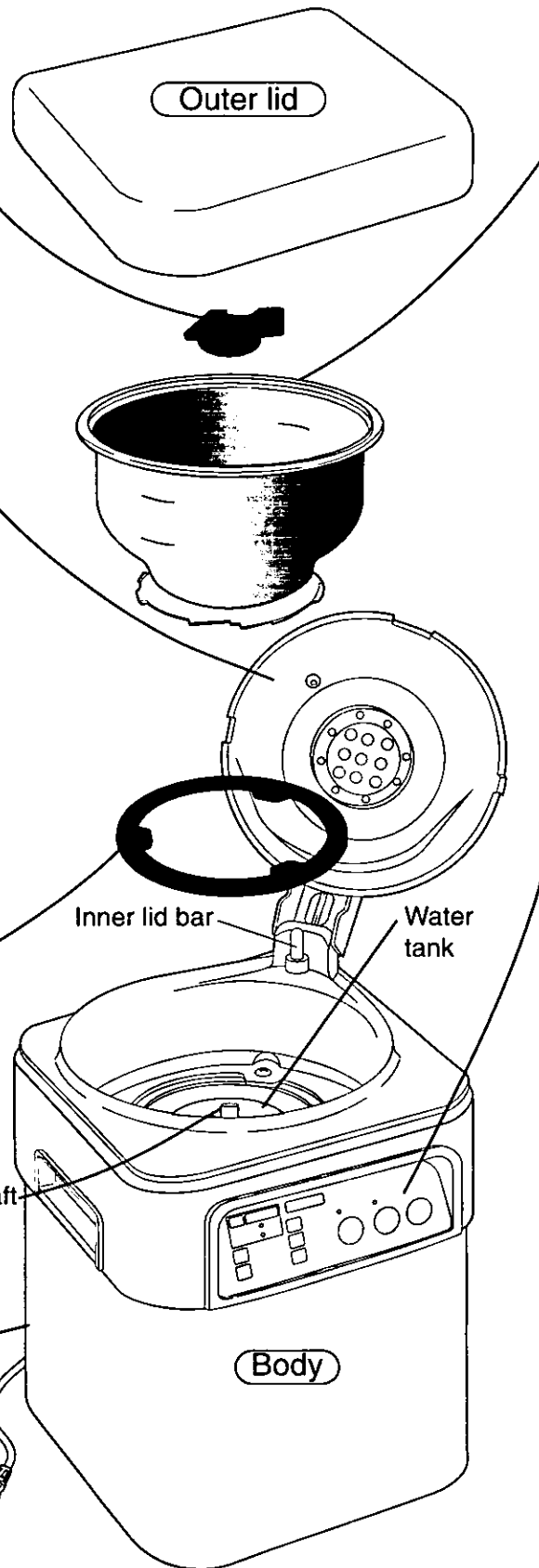
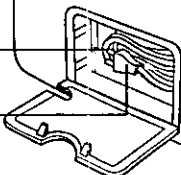


※The container will not mount unless the tank packing is securely installed.

Cord box (rear side of the body)

Power supply cord

Plug

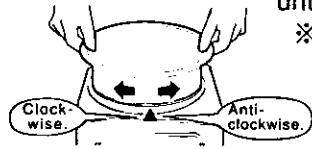


and how to remove and mount each part

Container

- To remove. Turn the container anticlockwise and lift it up.
- To install. Align the ▲ mark of the body with the ▼ mark of the container and turn it clockwise until it stops.

※ Insufficient tightening causes steam to escape, thus preventing proper steaming.



Container and Water Tank

- In order to prevent scratches and damage on the fluorine coating, never use a metal rice scoop.
- ※ Use bamboo, wooden or plastic rice scoop.
- Change of color may occur but it has no affect on human health. You may use it as is.

Operating Panel

The indicator light will go on while bread dough/pizza dough are rising.

DOUGH

MOCHI ● REGULAR ● SOFT

STEAM ● BREAD ● PIZZA ● NOODLES / OTHERS

POUND ●

DOUGH RISING ●

TEMPERATURE WARNING / NO WATER ●

MENU ● STOP ● START ●

The indicator light blinks to notify the wrong selection of:

- The dough program straight after steaming(see P.10).
- MOCHI and STEAM programs without placing water in the water tank.

Press to select a program (the menu indicator will blink).

- Every time the pad is pressed, the corresponding indicator will light.
- Inserting the plug causes the REGULAR light of MOCHI to blink.

Press to stop operation or cancel a program.

- To stop operation, press the pad slightly longer.

Press after selecting a program to start operation.

(The menu indicator will first blink then light on.)

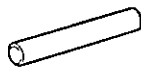
Accessories (one piece each)

Measuring cup



Used for measuring water, etc. [approx. 6 3/4 fl. oz. (200 ml)].

Rolling pin



Used for spreading out rice cakes and dough.


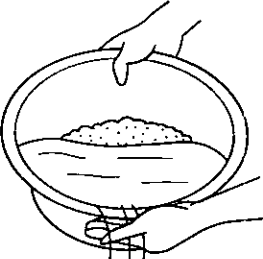
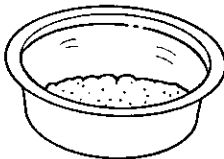
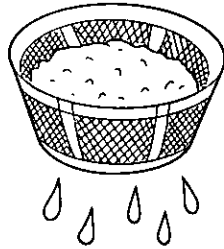
Steam hole cover




Used for making dough and noodles.


※ Do not use for "mochi"(rice cake) or steaming. Steaming will not be done properly (see P.9-11).





	Steps	Notes				
1	 <p>Accurately measure sweet rice.</p> <table border="1" data-bbox="432 300 890 376"> <tr> <td>Max.</td> <td>3 lbs (1.8 ℓ)</td> </tr> <tr> <td>Min.</td> <td>1 1/2 lbs (0.9 ℓ)</td> </tr> </table>	Max.	3 lbs (1.8 ℓ)	Min.	1 1/2 lbs (0.9 ℓ)	<p>Good sweet rice is...</p> <ul style="list-style-type: none"> ● round shape and uniform in size. ● milky white and glossy. ● free of old rice (unmixed).
Max.	3 lbs (1.8 ℓ)					
Min.	1 1/2 lbs (0.9 ℓ)					
2	 <p>① Rinse the measured sweet rice in plenty water and quickly drain. ② Repeat rinsing and draining until water becomes clear.</p>					
3	 <p>Soak sweet rice in plenty of water.</p> <p>New rice: 6-8 hours Old rice: 8-12 hours</p>	<ul style="list-style-type: none"> ● Short soaking time results in rice cake with less glutinosity. ● Long soaking time causes unpleasant odor especially in the summer. 				
4	 <p>Drain for about 15 minutes. Drain water from rice for about 15 minutes in a metal or a bamboo colander.</p> <p>(Lightly tap the bottom on a board, etc. until water no longer drops from the colander.)</p>	<ul style="list-style-type: none"> ● Do not use plastic colanders because they do not drain water well. ● Thoroughly drain water for successful steaming. 				

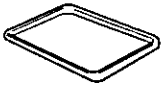
Other materials to be used.

Rice scoop  bamboo, wooden or plastic.






Oven mitts / dishcloths  to hold the heated container.

Water  For wetting hands and rice scoop.

Rice flour  Refined rice flour, potato starch, corn starch, etc.

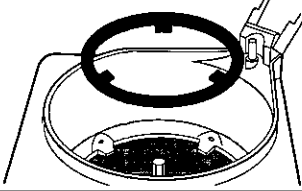
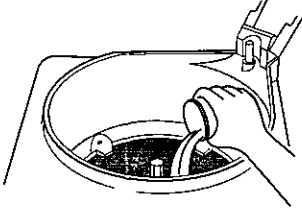
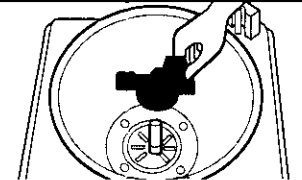
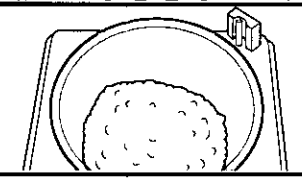
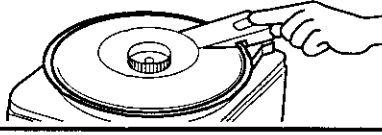
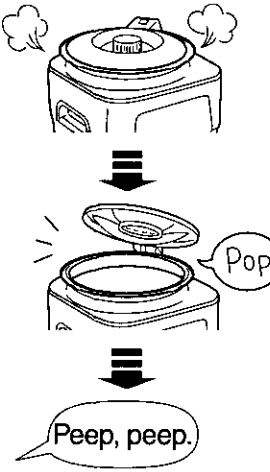
Board  Spread rice flour uniformly to thoroughly cover the board surface.

Reference time until completion

						
3lbs (1.8ℓ)	Regular	about 34 minutes	9-10 minutes	43-44 minutes		
	Soft	about 39 minutes	about 12 minutes	about 51 minutes		
1 1/2 lbs (0.9ℓ)	Regular	about 29 minutes	9-10 minutes	38-39 minutes		
	Soft	about 33 minutes	about 12 minutes	about 45 minutes		



To make mochi (rice cake) steam → pound (automatic)

	Steps	Notes				
1	 <p>Wipe the water tank with a moistened dishcloth before mounting the tank packing.</p>	<ul style="list-style-type: none"> ● If the water tank is unclean, it may not steam properly. 				
2	 <p>Using the provided measuring cup, accurately measure and pour water in the water tank.</p> <table border="1" data-bbox="464 506 887 651"> <tr> <td>Sweet rice 3lbs. (1.8 ℓ)</td> <td>13 1/2 fl.oz. /400ml (2 cups)</td> </tr> <tr> <td>Sweet rice 1 1/2 lbs. (0.9 ℓ)</td> <td>12 fl.oz. /350ml (1 3/4 cups)</td> </tr> </table>	Sweet rice 3lbs. (1.8 ℓ)	13 1/2 fl.oz. /400ml (2 cups)	Sweet rice 1 1/2 lbs. (0.9 ℓ)	12 fl.oz. /350ml (1 3/4 cups)	<ul style="list-style-type: none"> ● Accurately measure water for optimum results.
Sweet rice 3lbs. (1.8 ℓ)	13 1/2 fl.oz. /400ml (2 cups)					
Sweet rice 1 1/2 lbs. (0.9 ℓ)	12 fl.oz. /350ml (1 3/4 cups)					
3	 <p>Mount the container and impeller in that order.</p>					
4	 <p>Place drained sweet rice and make the surface even.</p>	<ul style="list-style-type: none"> ● The container has two line markings of approx.3lbs. (1.8ℓ) and 1 1/2 lbs. (0.9ℓ). 				
5	 <p>Close the inner lid and lock (see P.3).</p>					
6	 <p>① Plug in. Press MENU to select either REGULAR or SOFT of the MOCHI program, and press START. ② Steaming begins. ③ When steaming finishes, the beeper will sound, the inner lid automatically opens, and pounding begins. ④ When pounding is complete, a beeper will sound a few times and the indicator light will blink.</p>	<ul style="list-style-type: none"> ● After selecting the program and pressing START, the indicator light will stop blinking and stay on. ● If you forget to add water, TEMPERATURE WARNING / NO WATER light blinks within 5 minutes (see P.13). ● Add ingredients for rice cake variations here (see P.15). ● A large "pop" may be heard when the inner lid opens but this is normal. ● If "swing" of the inner lid is noticed, remove it and continue to pound. ● Reference time. See table on P.5. 				
7	<p>See the pounding condition and press STOP. ↓ Unplug</p>	<ul style="list-style-type: none"> ● Unless you press STOP, the beeper will sound every one minute and the pounding will stop in 15 minutes. (The indicator light will continue to blink.) 				



	Steps	Notes
<p>1 Steam sweet rice separately in a different utensil.</p>		<ul style="list-style-type: none"> ● To obtain best results, steam rice until it provides springiness and is slowly squashed when pressed between the fingers. Rice that is squashed so easily is oversteamed and rice with a hard portion at the center is understeamed.
<p>2 Plug in. Mount the tank packing, container, and impeller in that order and place steamed sweet rice.</p> <p>Keep the inner lid removed.</p>		<ul style="list-style-type: none"> ● If you press START when the inner lid bar is lowered, a "pop" will sound.
<p>3 Select POUND by pressing MENU and then press START.</p> <p>The menu indicator will stop blinking and stay on .</p>		<ul style="list-style-type: none"> ● Add ingredients for rice cake variations here (see P.15).
<p>4 See the pounding condition and press STOP.</p> <p>↓ Unplug.</p>		<ul style="list-style-type: none"> ● The beeper will not sound. ● If STOP is not pressed, pounding continues for 15 minutes, the beeper will sound and the unit will stop automatically. (After 15 minutes,the menu indicator will start blinking again.)

■When further pounding is required after pressing the STOP button:

- ① Within 1 minute, select POUND by pressing MENU, then press START. Pounding after 1 minute is passed may cause rice cake to leak to the motor shaft.
- ② Press STOP to stop pounding.

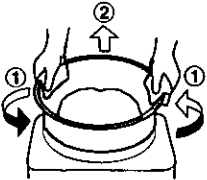

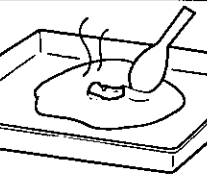
■To reduce remaining grain:

- In general, since sweet rice contains some regular rice, some grains remain in the rice cake at the end of pounding.
- Additionally pounding for extra 1-2 minutes, after beeper sounds on completion of pounding, helps reduce these grains.



Cautions:

- Never bring face or hand close to the inner lid while the unit is operating in the MOCHI program (the inner lid will automatically open, it may cause injuries).
- Never touch the impeller in rotation (it may cause injuries).
- Do not cover the inner lid with a dishcloth while in operation (the inner lid may not automatically open or the inner lid may be deformed, causing malfunctions).
- Do not press the inner lid bar while pounding (clattering sound is generated and may result in damage).
- Do not operate the unit empty with the impeller installed in the container.
- Do not pound cold steamed rice (POUND program). (It will be a burden on the motor and may result in damages.)
- To repeat pounding, let the unit rest for more than 5 minutes between each time (POUND program).

To remove mochi (rice cakes)

	Steps	Notes
1	 <p>Press STOP. Get hold of the container with both hands using oven mitts/dishcloths and detach the container from the body.</p>	<ul style="list-style-type: none"> ● Remove the rice-cake dough immediately after it is pounded. (If it is left to stand, the dough will become hard and it will be difficult to remove it from the container).
2	 <p>Turn the container upside down and place the rice-cake dough on to the rice flour-covered board.</p>	<ul style="list-style-type: none"> ※ A small amount of rice cake dough may remain in the container. Be extremely careful not to burn wrists, arms, etc.
3	 <p>Remove the impeller with a rice scoop, etc.</p>	<ul style="list-style-type: none"> ● When the dough is hot, never remove the impeller with bare hand. <ul style="list-style-type: none"> ※ The rice cake dough and the impeller will be extremely hot. Use a rice scoop or chopsticks to remove the impeller.

How to shape Rice-cake for preservation

1	<p>Round rice cake (Marumochi)</p> 	<ol style="list-style-type: none"> ① Flour hands with rice flour. Pull apart the portion with a smooth surface. ② With the palm of your hand, round the surface. ③ Place the rounded rice cake on a rice flour-covered board with appropriate spaces in between the pieces. 	<ul style="list-style-type: none"> ● 3 lbs (1.8ℓ) sweet rice yields about 30 to 50 pieces of rounded rice cakes.
2	<p>Flattened rice cake (Noshimochi)</p> 	<ol style="list-style-type: none"> ① Lay two or three layers of plastic wrap over a board and evenly spread the freshly pounded dough. ② Cover the dough with the plastic wrap and roll it flat with a rolling pin. ③ Let it stand for about a day, and remove the plastic wrap cover when the dough slightly solidifies. Cut into desired size. 	

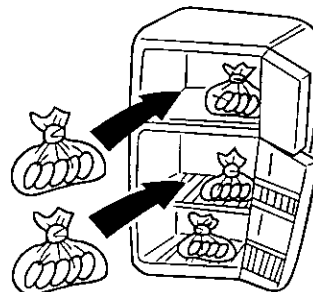
Storing rice cakes

● Storing at room temperature:

Thoroughly wipe off rice flour from the surface of rice cakes when cooled.
Place in locations where cool and with low humidity.
It is recommended that they be consumed within one or two days.

● Store in refrigerator or freezer for preservation

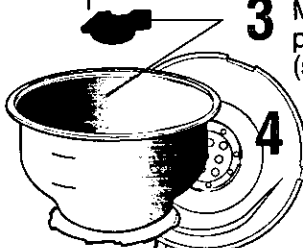
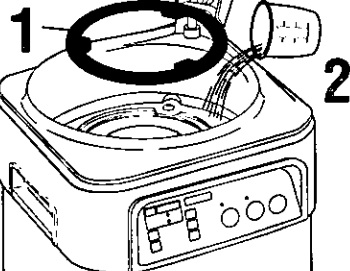
Thoroughly wipe off rice flour after rice cake is cooled, place in doubled polyethylene bags, and close the mouth.
In a freezer, rice cake can be successfully preserved for one month.
※ If rice cakes gather mold, scrape off mold and thoroughly heat up before eating.



How to Use



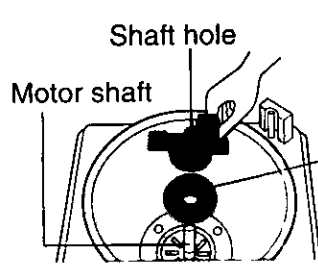
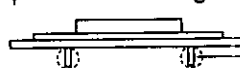
To Steam (Steamed Red Bean Rice)

Steps	Notes
1 Mount the tank packing.	 3 Mounting the parts (see P.3~4)
2 Measure water with the included measuring cup and pour into the water tank.	
3 Mount the container and the impeller in that order.	 2
4 Place ingredients and set the inner lid.	
5 Plug in. Select STEAM program by pressing MENU. Press START. The menu indicator will stop blinking and stay on.	If you forget to add water, TEMPERATURE WARNING/NO WATER will light within 5minutes (see P.13).
6 When the beeper sounds and the indicator light begins to blink, press STOP. ↓ Unplug	● The menu indicator will continue to blink unless STOP is pressed.
7 Remove the steamed dish.	

How to Use

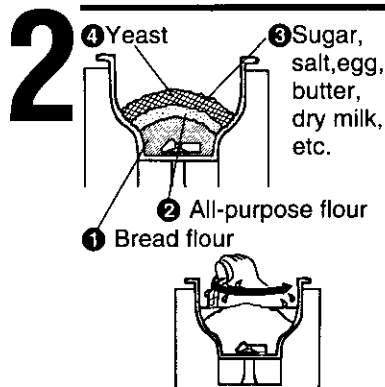


To make bread and pizza dough

Steps	Notes																					
1  <p>Mount the tank packing, container, steam hole cover and impeller in that order.</p> <ul style="list-style-type: none"> ● Make sure the top of the motor shaft is level with the top of the impeller shaft hole. <p>Mount the steam hole cover by rotating it on the motor shaft at the bottom of the container, with the protrusion facing below.</p> 	<p>Mounting the parts (see P3-4).</p> <table border="1"> <thead> <tr> <th>Program</th> <th>Bread dough for 1 hour and 14 minutes</th> <th>Pizza dough for 45 minutes</th> </tr> </thead> <tbody> <tr> <td rowspan="4">Time required from kneading to first rising</td> <td>Kneading: 14 minutes</td> <td>Kneading: 10 minutes</td> </tr> <tr> <td>↓</td> <td>↓</td> </tr> <tr> <td>Rising: 60 minutes</td> <td>Rising: 10 minutes</td> </tr> <tr> <td>↓</td> <td>↓</td> </tr> <tr> <td></td> <td></td> <td>Kneading: 5 minutes</td> </tr> <tr> <td></td> <td></td> <td>↓</td> </tr> <tr> <td></td> <td></td> <td>Rising: 20 minutes</td> </tr> </tbody> </table>	Program	Bread dough for 1 hour and 14 minutes	Pizza dough for 45 minutes	Time required from kneading to first rising	Kneading: 14 minutes	Kneading: 10 minutes	↓	↓	Rising: 60 minutes	Rising: 10 minutes	↓	↓			Kneading: 5 minutes			↓			Rising: 20 minutes
Program	Bread dough for 1 hour and 14 minutes	Pizza dough for 45 minutes																				
Time required from kneading to first rising	Kneading: 14 minutes	Kneading: 10 minutes																				
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	↓	↓																				
		Kneading: 5 minutes																				
		↓																				
		Rising: 20 minutes																				

Steps

Notes



Place the ingredients.

- ① Place bread flour and all-purpose flour in that order in the center of the container so that they form a peak and hides the impeller. (If the amount or order of ingredients is incorrect, they may leak from the container.)
- ② Be sure to adjust the temperature of liquids (water, milk, etc.) with the room temperature and slowly and gently pour around the mounted ingredients, so that it flows down along the container.

See page P.17-18 for the basic formulae of bread and pizza.

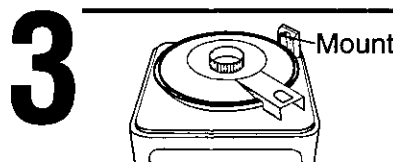
- The maximum amount of flour allowed is 10½ oz. (300 g).

■ Water temperature adjustment

Temperature of the room and water have influences on the result of bread. Adjust the water temperature in accordance with the room temperature.

Room temperature	water temperature
around 85° F/30°C*	around 40° F/5°C
around 68° F/20°C	around 68° F/20°C
around 40° F/5°C	around 95° F/35°C

*Refrigerate flour as well.



Detach the inner lid from the mount and place on the top.

Failure to place the inner lid causes scattering of flour, drying of dough and insufficient rising.

Plug in. Select BREAD or PIZZA by pressing MENU. Press START.

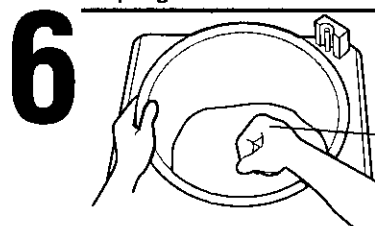
- Either BREAD or PIZZA indicator will blink first and then will light.
- Operations from kneading to first rising will take place automatically.

- If you press START when the inner lid bar is lowered, a "pop" will sound.
- The impeller intermittently rotates to combine flours for the initial 1 minute and then starts to knead.

When the beeper sounds and the menu indicator begins to blink, press STOP. Check the rising condition.

↓
Unplug

- BREAD or PIZZA indicator will continue to blink unless STOP is pressed.



Release gas by gently punching on the dough. Take the dough out.

Lightly press the dough with a fist to remove excess gas.

- When the steam hole cover is difficult to remove from the container, press the protrusion of the steam hole cover from the rear of the container.

How to check the rising condition: flour a finger and gently pierce into the dough.

Dough is ready



- The indentation remains when touched lightly (the dough rises about 1.5 times in bulk).

Over-rising



- The surface wrinkles and the dough droops (immediately divide and shape. Finish into a pizza or deep-fried bread).
- ※ Correctly adjust the water temperature the next time to prepare the dough.

Insufficient rising



- The dough shrinks to return to its original size. Let rise further in the oven.

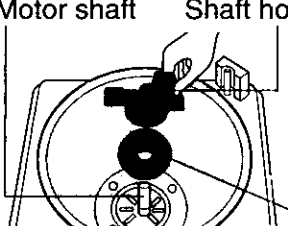

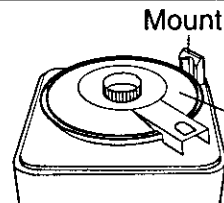
Note:

BREAD, PIZZA and NOODLES / OTHERS programs cannot be used straight after MOCHI or STEAM programs.

- When START is pressed, TEMPERATURE WARNING /NO WATER indicator light will blink. Unplug and wait for about 30 minutes for the unit to cool before starting again.

Caution : Do not operate the unit empty with the steam hole cover and the impeller installed in the container.



	Steps	Notes
<p>1 Motor shaft Shaft hole</p>  <p>Mount the tank packing, container, steam hole cover and impeller in that order.</p> <ul style="list-style-type: none"> ● Make sure the top of the motor shaft is level with the top of the impeller shaft hole. <p>Steam hole cover</p>	<p>Mounting the parts (see P3-4).</p> <p>Mount the steam hole cover by rotating it on the motor shaft at the bottom of the container, with the protrusion facing below.</p>  <p>Protrusion</p>	
<p>2 Mount</p>  <p>Place the ingredients.(See P.10 Step 2) Detach the inner lid from the mount and place on the top.</p> <p>Failure to place the inner lid causes scattering of flour and/or drying of dough .</p>	<ul style="list-style-type: none"> ● If the amount or order of ingredients is incorrect, they may leak from the container. ● If START is pressed, when the inner lid bar is lowered, a "pop" will sound. 	
<p>3 Plug in. Select NOODLES/OTHERS by pressing MENU. Select START.</p> <ul style="list-style-type: none"> ● Menu indicator will stop blinking and stay on. 	<ul style="list-style-type: none"> ● The container intermittently rotates to combine flours for the initial 1 minute. 	
<p>4 When kneaded, press STOP.</p> <p>↓ Unplug.</p> <div style="border: 1px solid black; padding: 5px;"> <p>If some flour remain unpounded in the container ... Collect flour / dough around the impeller. Place inner lid on the top. Select POUND on the MENU and press START. After about 3 minutes' operation, press STOP. → Unplug.</p> </div>	<ul style="list-style-type: none"> ● The beeper does not sound. ● If STOP is not pressed, kneading continues for 15 minutes, the beeper will sound and the unit will stop automatically. (After 15 minutes, the menu indicator will start blinking again.) 	
<p>5 Remove the dough.</p>	<ul style="list-style-type: none"> ● When the steam hole cover is difficult to remove from the container, press the protrusion of the steam hole cover from the rear of the container. 	

Specifications

Power supply		AC 120 V 60 Hz			
Power consumption	Heater (Steaming)	650W	Dimensions (approx.)	Width	10 3/4 inches (27.5cm)
	Motor (Pounding)	190W (60Hz)		Depth	10 3/4 inches (27.5cm)
				Height	15 inches (38.0cm)
Specified operating time (Motor)		15 minutes	Cord length		3.9 ft. (1.2m)
Container capacity	Sweet rice	1 1/2-3lbs.(0.9-1.8ℓ)	Weight(approx.)		17 1/3 lbs. (7.9kg)
	Dough	Flour: 10 1/2 oz. (300g)	Water tank capacity		13 1/2 fl. oz. (400ml)

The power consumption when the unit is plugged in but not in operation is approximately 1W.

How to clean (maintenance and storage)

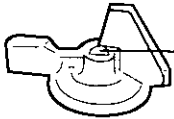
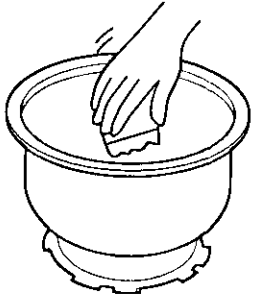
To clean

◆ Unplug and wait for the unit to cool before cleaning.

● Container, impeller, outer lid, inner lid, tank packing, steam hole cover

Rinse them in diluted kitchen detergent (neutral) with a soft sponge, rinse and thoroughly dry.

※ Do not use nylon surface of the sponge, scrubbing brush, benzine, thinner, and cleansers (may damage the surface).



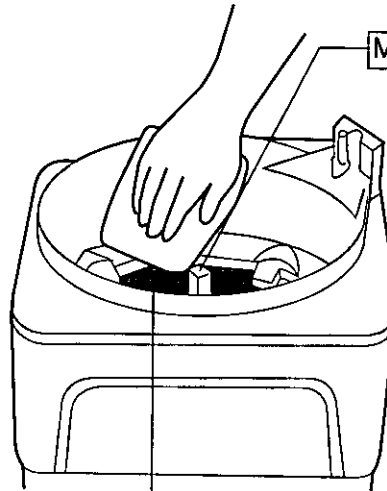
Remove rice cake or dough clogged in the hole with a chopstick, etc.

(When adhering rice cake or dough is difficult to remove, immerse the parts in hot water.)

● Body

Wipe away with a well wrung damp dishcloth.

※ Never wash with water (it will damage the product).



Motor shaft

Remove stains with a well rung dishcloth after each use.

● Carefully wipe away the stains on the water tank.

- ① Wipe away stains with a well rung damp dishcloth.
- ② Wipe away moisture.
- ③ Operate at STEAM for about 1 minute and thoroughly dry.

To store





① Thoroughly dry each part after cleaning.

② Mount all the parts to the main body.

※ The impeller should be removed from the motor shaft.

③ Store in a cool place, away from sun rays.

Troubleshooting (Before calling for service)

Program	Symptoms	Possible causes	How to amend
 MOCHI,  STEAM	<p>The TEMPERATURE WARNING/NO WATER indicator light begins to blink in the midway of MOCHI or STEAM program.</p> <p>Sweet rice is not thoroughly steamed.</p>	<ul style="list-style-type: none"> ● No water is placed in the water tank. ● The amount of water is too small. ● The soaking time of sweet rice is too short. ● Insufficient draining of sweet rice. ● The water from rinsing rice mixed in the water. ● The amount of water for steaming is excessively small. ● The steam hole cover is attached. ● Tank packing and container are not securely mounted. ● Water tank is stained. ● Excessive amount of ingredients. ● Steamed without the inner lid. 	<ul style="list-style-type: none"> ● Remove ingredients, such as sweet rice, pour a specified amount of water. (As soon as water is poured, you may press START immediately.) ● Soak new rice for 6 to 8 hours and old rice for 8 to 12 hours. ● Thoroughly drain water until no water drops from the colander. ● Rinse sweet rice until water becomes clear and thoroughly drain water. ● Add amounts as specified for sweet rice. ● Detach the steam hole cover. ● Securely mount them. ● Before use and at the time of cleaning, be sure to thoroughly wipe away the stains from the tank with a well wrung moistened dishcloth. ● Use amounts as specified. ● Steam with the inner lid.
 MOCHI,  POUND	<p>Grains remain in the pounded rice cake dough.</p> <p>The pounded rice cake is too soft. (* Sugar contained rice cake will be soft.)</p> <p>Rice cake leaks from the container bottom.</p>	<ul style="list-style-type: none"> ● Regular rice is mixed. ● Soaking time of sweet rice is excessively long. ● Insufficient draining of sweet rice. ● The amount of water for steaming is too much. ● Pounded with the inner lid closed. ● Excessively long pounding time. ● Pounded rice cake is not immediately removed, but is left in the container. ● When the pounded rice cake is additionally pounded, the rice cake is left in the container for more than 1 minute. 	<ul style="list-style-type: none"> ● Pound slightly longer. ● Soak new rice for 6 to 8 hours and old rice for 8 to 12 hours. ● Thoroughly drain water until no water drops from the colander. ● Add amounts as specified for sweet rice. ● Pound with the inner lid open. ● Remove dough when the beeper sounds to let you know that pounding is complete in the MOCHI program. ● Remove dough after checking that pounding is sufficient. ● Remove rice cake immediately after pounding. ● Select POUND program and press START within 1 minute after the completion of the first pounding.

Program	Symptoms	Possible causes	How to amend
MOCHI, POUND	The impeller does not rotate (ingredients do not move sufficiently). A rubbing sound is heard during pounding.	<ul style="list-style-type: none"> ● Impeller not mounted. ● Cold sweet rice is pounded. ● No rest is taken in the intervals of repeated pounding. 	<ul style="list-style-type: none"> ● Mount the impeller. ● Pound steamed sweet rice while still hot. <div style="border: 1px solid black; padding: 2px;">Follow the instructions of "When the motor protection device activates and rotation stops (see below)."</div>
BREAD PIZZA	The dough has not risen sufficiently.	<ul style="list-style-type: none"> ● Tank packing and container are not securely mounted. ● Water temperature is not adjusted (room temperature is either too hot or too cold). ● Dry yeast not added. ● The inner lid not set. 	<ul style="list-style-type: none"> ● Securely mount. ● Adjust water temperature that matches the room temperature. See "Water temperature adjustment (P.10)." ● Add dry yeast. ● Set the inner lid.
BREAD	TEMPERATURE WARNING/NO WATER indicator light begins to blink in the midway of BREAD or PIZZA or NOODLES/OTHERS program.	<ul style="list-style-type: none"> ● The body gets hot right after MOCHI or STEAM program is used. 	<ul style="list-style-type: none"> ● Unplug and allow the body to rest for about 30 minutes.
PIZZA NOODLES/OTHERS	Bread dough does not form a round ball. Flour or liquids fall into the water tank. Ingredients in the container are not thoroughly mixed.	<ul style="list-style-type: none"> ● The steam hole cover not set. ● The amount or order of ingredients incorrect. ● Faulty ingredient adding method. ● Too much ingredients. 	<ul style="list-style-type: none"> ● Set the steam hole cover. ● Check the amount of ingredients and add bread flour, all-purpose flour, sugar, salt and other ingredients, dry yeast in that order. ● Place flours in the form of a peak so that the impeller is hidden and gently pour water in a manner that does not crumble this peak but flows along the container. ● Check the amount of ingredients.

When the motor protection device activates and rotation stops:

When the motor is overloaded, the protection device activates to stop rotation of the motor. This is not malfunction. (The indicator light does not go out.)

● Follow below steps 1 - 3.

- 1** Press STOP.
- 2** Remove the container and remove the ingredients.
- 3** Rest the motor for about 30 minutes, repeat operation from the beginning.

If the motor frequently stops rotation even if the above actions are taken, contact your authorized National Servicenter. Never try to repair yourself.

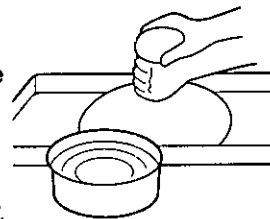


• For these menus, select Mochi-Soft program.

Rice cake with soybean flour (Kinakomochi)	Rice Cake with Red Bean Paste (Anmochi)	Rice Cake with grated Giant White Radish (Oroshirimochi)
Ingredients: 1 lb rice cake 1/2 cup* soybean flour (kinako) 1/2 cup* sugar A pinch of salt Method: ① Thoroughly mix bean flour, sugar, and salt. ② Divide and round freshly pounded rice cake and dress with ①.	Ingredients: 1 lb rice cake Red bean paste (Azuki-an) as desired Method: • Divide and round freshly pounded rice cake and dress with the bean paste.	Ingredients: 1 lb rice cake 1 lb. giant white radish (Daikon radish) 2 teaspoons bonito flakes (Hanakatsuo) 4 teaspoons soy sauce Method: ① Grate giant white radish. ② Divide and round the freshly pounded rice cake with ①. Place on a plate, and top with bonito flakes and soy sauce.

To serve the freshly pounded rice cake, remove the rice-cake dough into a separate vessel and divide the dough.

- ① Wet hands with water.
- ② Pick and pull apart a portion in a bite size.
- ③ Round the surface.



※ Wet the separate vessel with water (do not use rice flour).

※ Measure with the included cup.

Rice cake with mugwort (Kusamochi) - Select MOCHI-SOFT program

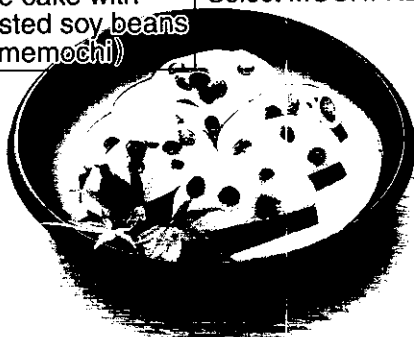


Ingredients	Max.	Min.
Sweet rice	3 lbs (1.8ℓ)	1 1/2 lbs (0.9ℓ)
Mugwort leaves (Yomogi), boiled	3 1/2 oz (100 g)	2 3/4 oz (50 g)
Salt	1 teaspoon	1/2 teaspoon
Water (for steaming)	13 1/2 fl. oz (400ml)	12 fl. oz (350ml)

- ① Boil mugwort leaves, soak in cold water to remove the harshness, drain, finely chop, and squeeze.
- ② When sweet rice starts being pounded, add chopped mugwort and salt little by little.
- ③ Shape rice cake and top with red bean paste if desired.

- Boiled mugwort may be frozen for preservation.
- When dried mugwort is used, hydrate in hot water to restore, rinse with cold water, squeeze, and use in the same amount as the boiled fresh mugwort.

Rice cake with roasted soy beans (Mamemochi) - Select MOCHI-REGULAR program



Ingredients	Max.	Min.
Sweet rice	3 lbs (1.8ℓ)	1 1/2 lbs (0.9ℓ)
Soy beans (or black beans)	1 cup* (5 oz/150 g)	1/2 cup* (2 1/2 oz/75 g)
Salt	1 teaspoon	1/2 teaspoon
Water (for steaming)	13 1/2 fl. oz (400ml)	12 fl. oz (350ml)

- ① Roast beans until the nice aroma is emitted.
- ② About 5 minutes after it starts pounding, add ① and salt little by little.

※ Measure with the included cup.

- When adding beans, take care that they do not jump out of the container. Use a rice scoop or something so that the beans stick to the rice cake dough.


Tips

- When adding ingredients containing a large amount of moisture, thoroughly drain them before use.
- With small, dry ingredients (dried shrimps, sesame seeds, dried green sea weed -Aonori-, etc.) or sugar, add them little by little while pounding because they are easy to scatter.
- With ingredients that are easy to smash, such as cooked red beans, add them about 5 minutes after the lid opens and pounding begins.
- Rice cakes which contain sugar or with "Urumochi", made from dough including regular rice, should be pounded on the REGULAR program as they tend to become too soft in the SOFT program.



Steamed Red Bean Rice (Sekihan)



Ingredients	For one portion
Sweet rice	28 1/3 oz. (800 g)
Water	2 cups (400ml)* 
Red beans (Adzuki beans)	4 1/4 oz. (120 g)
Water, extra for sprinkling during steaming (Boiled water of adzuki beans)	2 1/2 fl.oz. (80 ml) (separate into 2 sets of 1 1/4 fl.oz. (40ml))
Salt and toasted sesame seeds	As desired

※ Measure with the included cup.

- ❶ Boil adzuki beans with plenty of water 5 times as much quantity as adzuki beans and drain to remove the harshness.
 - ❷ Boil adzuki beans again in 5 times as much water as the beans.
When boiled, add 1/2 cup (measured with included cup) water. When boiled, reduce heat.
 - ❸ When boiled, drain in a colander. Set aside the boiled water.
Cover the boiled adzuki beans with a moistened dishcloth to prevent them from getting hard and wrinkled.
 - ❹ Scooping up the boiled water ❸ while it is still hot and quickly cooling it while exposed to air makes the color of hot water vivid red.
 - ❺ Set aside 2 1/2 fl. oz. (80 ml) from water ❹ for sprinkling later. Add water to make up approximately 3 1/2 pints water.
When cooled, soak sweet rice overnight.
→ Let sweet rice absorb the color of adzuki beans.
 - ❻ Place well-drained (for approximately 15 minutes) sweet rice and adzuki beans ❸ in the container (see P9 steps 1-4).
Place the inner lid on the top.
 - ❼ Select STEAM program by pressing MENU. Press START.
 - ❽ When steam starts to come out vigorously (approximately 20 minutes later), sprinkle half of the water that had been set aside 1 1/4 fl.oz. (40 ml) and mix the rice and adzuki beans well with a rice scoop. Repeat the same process after 3 minutes.
 - ❾ When the beeper sounds, press STOP.
 - ❿ Transfer the rice and adzuki beans into a separate container, fan to cool (rice will become glossy.)
 - ⓫ Sprinkle with salt and toasted sesame seeds if desired.
- ★ Adjust the hardness of the rice with the amount of sprinkling water.
- ★ Sprinkle water only after steam comes out vigorously.


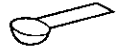


Bread



Ingredients (for one loaf of 10 1/2 oz/ 300 g size bread pan)	
Bread flour	10 1/2 oz (300 g)
Sugar	2 tablespoons
Dry milk	1 tablespoon
Salt	1 teaspoon
Butter (Soften a little at room temperature)	1 tablespoon
Dry yeast	1 teaspoon
Water (temperature adjusted)	6 3/4 fl. oz (200ml)

per 1 level measuring spoon (reference weight)

<ul style="list-style-type: none"> • Tablespoon (15 ml) 	<ul style="list-style-type: none"> Sugar about 1/3 oz (9g) 	<ul style="list-style-type: none"> Dry milk about 1/4 oz (7g)
<ul style="list-style-type: none"> • Teaspoon (5ml) 	<ul style="list-style-type: none"> Salt about 1/5 oz (5g) 	<ul style="list-style-type: none"> Dry yeast about 1/10 oz (3g)

Make a dough. (see P. 9~10).

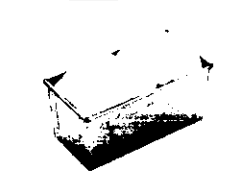
Shape → Rise → Bake



① Gently release gas from dough and divide into two with a scraper.



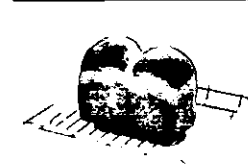
② Round ① with palms, cover with a dishcloth and rest for 10 to 20 minutes.



③ Place in a grease baking pan, with the tucked ends down, spray water over dough.



④ Let rise at 85-95°F/30-35°C for 40 to 60 minutes until doubled in size.



⑤ Bake in a preheated oven at about 350°F/180°C for 40 to 50 minutes (if it becomes too brown, cover with aluminum foil).

⑥ Immediately remove from the pan, brush tops with melted butter (prepared beforehand), and cool on a wire rack.



Pizza.



Pizza dough (yields two pieces of 10 inches/25-cm diameter)

Bread flour	10 1/2 oz./300 g
Sugar	1 tablespoon
Dry milk	1 tablespoon
Salt	1 teaspoon
Butter (Soften a little at room temperature)	1 tablespoon
Dry yeast	1 teaspoon
Water (temperature adjusted)	6 1/2 fl.oz./190 ml

Make a dough. (see P. 9-10).

Roll out the dough and bake.



- ① Gently release gas from dough and divide into two with a scraper. Round with palms, cover with a dishcloth and rest for 10 to 20 minutes.
※ If thinner pizza dough is desired, divide the dough into three portions.
- ② Place ① on a baking sheet and roll into about 10 inches/25-cm diameter circle.
- ③ Prick with a fork, spread pizza source, top with ingredients and cheese of your choice and bake for 15 to 20 minutes in a preheated oven at 350 - 390-F/180 - 200°C.

※ Top with your favorite toppings.

Japanese Noodles



Ingredients(4 servings)

All-purpose flour	14 oz.(400 g)
Salt water (dissolve one tablespoon salt in 6 3/4 fl.oz.<200ml> of water.)	6 3/4 fl.oz. (200ml)
Bread flour extra	as required

Roll the dough.

- ① Knead the removed dough into one round lump, wrap with plastic wrap and let it stand at room temperature for 2 to 4 hours.



- ② Place dough on a lightly floured surface of a kneading board, divide into four equal portions. Roll each portion into a rectangle 1/10 inch (2-3mm) thick with a rolling pin.



- ③ Generously spread flour over the dough and fold the dough in thirds.



- ④ Cut the dough ③ from the edge about 1/10 inch (3 mm) wide with a knife. Dust off extra flour.

Make a dough.(see P.11)

- Place all-purpose flour and gently pour the salt water so that it falls along the container. Place the inner lid and set the NOODLES/OTHERS program for about 6 minutes.
※ It will not become one lump.



Boil and rinse.

- ⑤ Untangle noodles ④ and boil for 15-20 minutes until soft in plenty of hot water while adding cold water in between to cool the boiled water.
- ⑥ Rinse with cold water once or twice to remove sliminess and drain.

LIMITED WARRANTY NATIONAL

Panasonic Company (West) of America will repair and exchange parts for this free of charge in the U.S.A. in the event of a manufacturing defect, as follows:

Parts:

New or comparable rebuilt parts in exchange for defective parts for one (1) year after the date of original purchase.

Labor:

Carry-in service for one (1) year after the date of original purchase.

Service:

Carry-in service can be obtained during the warranty period by bringing or mailing your to Panasonic Company (West) of America or to authorized service agencies. This warranty does not cover the postage , freight, or delivery fee for sending the product to and from the service center.

A purchase receipt or other proof of date original consumer purchase will be required before warranty service is rendered. This warranty covers normal consumer use and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, improper maintenance or commercial use. If a problem with this product develops during the warranty period, please contact your National dealer. If the problem is not solved to your satisfaction then write to:

Panasonic Company (West) of America
Division of Matsusita Electric Corporation of America
Specialty Product Section
6550 Katella Ave.
Cypress, California 90630.

IMPORTANT NOTICE

Please complete and mail the Purchase information Card. It may be our only way of contacting you should any problem develop with the product you have purchased.

Printed in Japan

NATIONAL PURCHASE INFORMATION CARD

Thank you for purchasing this National product in order to serve you better in the future, we would appreciate your answering the following questions. Your return of this card will enable us to contact you regarding this product should the need arise. Your assistance is greatly appreciated.

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6. Dealer's Name			
7. Dealer's Address(state)			
8. Model No:	SD-MA18N		

FOR YOUR PROTECTION

Complete and mail Purchase Information Card immediately, so that we may contact you directly in the event a safety notification is issued in accordance with the 1972 Consumer Product Safety Act, or for other reasons Panasonic Company (West) of America may deem necessary.

WHEN YOU SHIP THE PRODUCT

Carefully pack and send it postage or freight charge prepaid, adequately insured and preferably in the original carton. Enclose return-postage affixed letter or note, specifying the problem, in the shipping carton.

Customer's Record

Model No. **SD-MA18N** Serial No. _____

Dealer's Name _____

Address _____

Date of Purchase _____

IMPORTANT: Please mail the Purchase Information Card immediately.

POST CARD

PLACE
FIRST-CLASS
STAMP
HERE

**Panasonic Company (West) of America
Division of Matsusita Electric Corporation of America
Specialty Product Section
6550 Katella Ave.
Cypress, California 90630.**

Matsushita Electric Industrial Co.,Ltd.

Osaka 542-8588, Japan