

## Panasonic Sd Yd250 Manual

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Lost your bread machine manual or bought a used bread machine that didn't come with a manual? These free manuals have been scanned and converted to .pdf format so that you can download them and view them on your computer with Adobe Acrobat Reader.

### Bread Machine Manuals - Creative Homemaking

Love the machine SD-YD250 but lately the paddle won't stay in machine but ends up in bottom of loaf and loaf is funky and heavy. Could having the paddle come off into the bread have anything to do with funky bread. Thanks. Debby December 9th, 2014 at 3:28 pm; One of the 2 paddles in my pan of my Charlescraft Breadmaker will not rotate.

### Bread Machine Digest » Troubleshooting Chart for Bread ...

Really good. I used strong white bread flour and baked it in my Panasonic SD-253 bread machine for about 65 minutes using the Bake option. Used 2 overripe bananas and the bread came out with a great 'banana-y' taste. Used slivered almonds since I didn't have walnuts.

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