NEW

Product Information

SANYO

Breadmaker

SBM-201

Main Features

- Extra large size loaf (1.5~2 lbs.)
- Rectangle shape loaf
- Detachable top lid with viewing window.
- 13 hour programmable delayed finish
- LED indicater
- 11 course select
  Basic(medium) 3h 10m. /Basic (dark) 3h20m. /Basic (rapid)2h.
  Whole Wheat 3h30m. /Rye 2h53m. /Quick 1h40m.
  French 3h30m. /Sweet 3h25m. /Pizza Dough 50m.
  Dough 1h25m. /Pasta Dough 14m.
- Automatic keep warm cycle
- Alarm to indicate when to add fruits/nuts

Specifications

Outer Dimensions	
(WxHxD)	399x226x324mm
Power Consumption	470W
Cassette type inner pot	
Weight	7.0 Kg
Gift Box Dimensions	
(WxHxD)	448x287x375mm
Master Carton Dimensions	
(WxHxD)	584x458x393mm
Container Quantity	1240 units / 40ft

*Specifications and design are subject to change without notice.

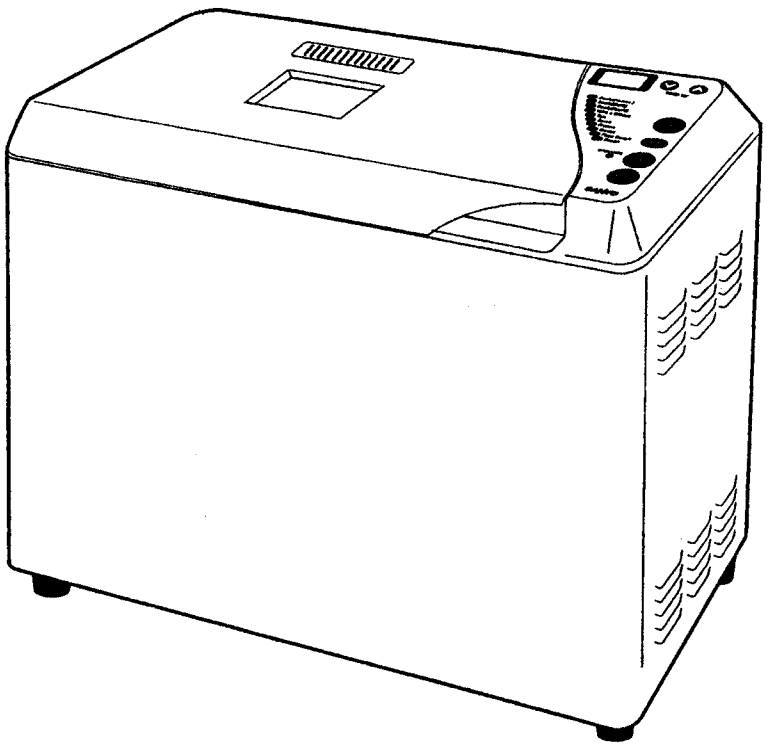
SANYO Electric Co., Ltd.
Home Appliance Business Hqs.
Overseas Marketing Division

SF-9439HJ

SANYO

FILE NO.

SERVICE MANUAL Automatic Bread Maker SBM-201



PRODUCTION CODE NO.
343631822 (New Zealand)
343631829 (Malaysia)

REFERENCE NO. SM-680078

1. Specifications

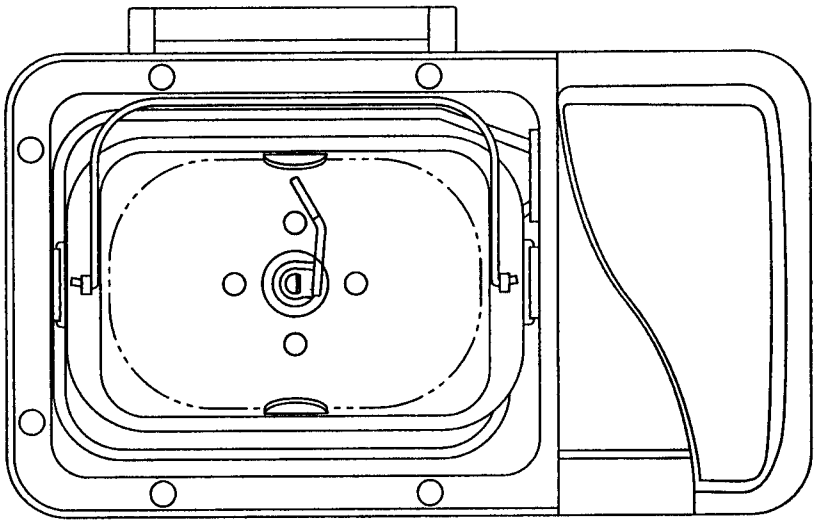
Power Source		New Zealand	230V(50Hz)
		Malaysia	240V(50Hz)
Power Consumption	Heater	New Zealand	430W
		Malaysia	470W
	Main Motor	50Hz	100W
Outer Dimensions			399(W)×246(D)×324(H) mm
Weight			Approx. 7.0kg
Timer			1hr. up to 13hrs. (Digital)
Cord			Approx. 1.4m length
Thermial Fuse			Baking temp. 157℃
Accessories	New Zealand		Instruction manual, Cook book
	Malaysia		Insutuction manual, measuring cup

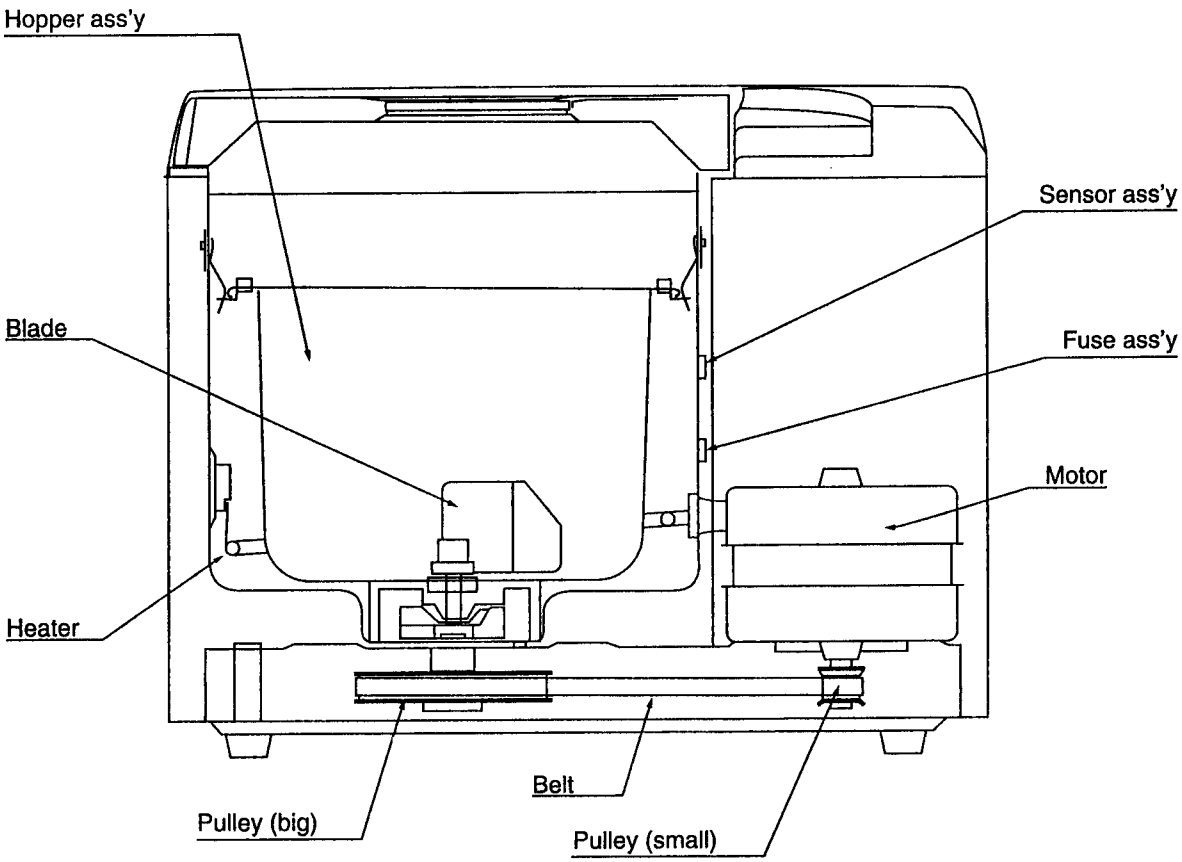
2. Constructions and Operation Procedures

1. Constructions

The kneader blade attached to the inner pot ass'y is rotated by the main motor by way of the pulley and the belt. The ingredients inside of the inner pot are kneaded by the kneader blade. The inside of the temperature is controlled by the thermal sensor and the heater between the processes of "kneading" and "baking".

Outline of Contructions

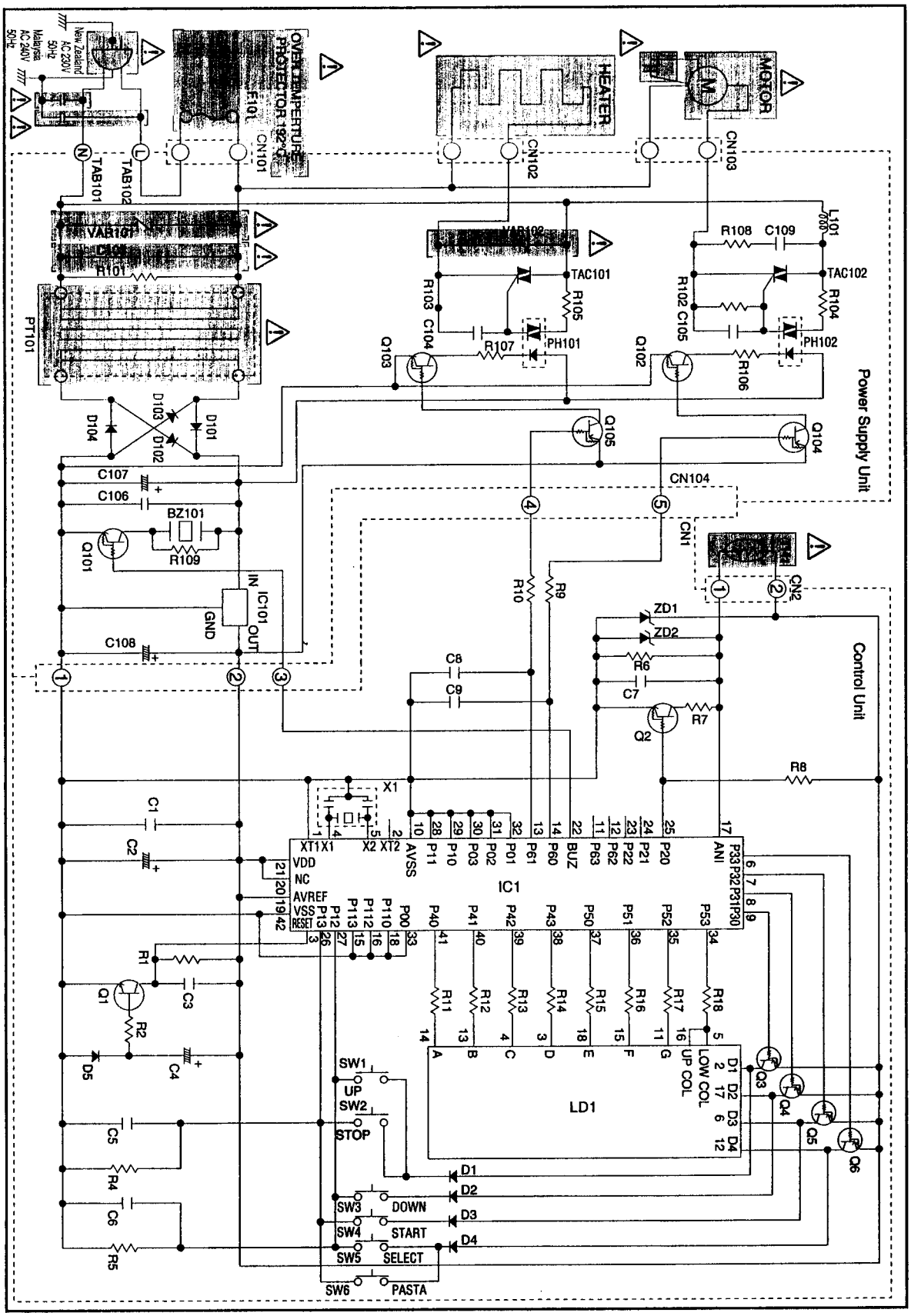




3. Circuit Diagram

The sign ⚠:

The parts marked with ⚠ have special characteristics important for safety.
When replacing any of these parts, use only manufacturer's specified parts.



(ELECTRICAL PARTS LIST)

POWER SUPPLY UNIT

SYMBOL	SPECIFICATION
IC101	IC AN78N05
PH101, PH102	Photo Couple MOC3021
Q101, Q102, Q103	Digi. Tra. DTC114ES
Q104, Q105	Digi. Tra. DTA143ZS
D101, D102, D103 D104	Diode DSK-10E or 1N4004
TAC101, TAC102	Triac Q6004L3 or TM561S-L
VAR101	Varistor TNR7G431K or VE09M02750K
VAR102	Varistor MFCN08D431K
L101	Coil SL02B121 or TC50-1250K-06
C103, C109	Metallized Film Cap. 0.1μF 250V
C104, C105	Metallized Film Cap. 0.1μF 50V
C106	Ceramic Cap. 0.1μF 50V
C107	Electrolytic Cap. 1000μF 25V
C108	Electrolytic Cap. 470μF 6.3V
R101	Carbon Resistor 2.7MΩ 1/2W
R109	Carbon Resistor 10KΩ 1/4W
R106, R107	Carbon Resistor 560Ω 1/2W
R104, R105	Metal Oxide Resistor 220Ω 1W
R102, R103, R108	Metal Oxide Resistor 100Ω 1/2W
BZ101	Piezo Buzzer PKM17EPP-4001
PT101	Power Transfomer T35-0240

CONTROL UNIT

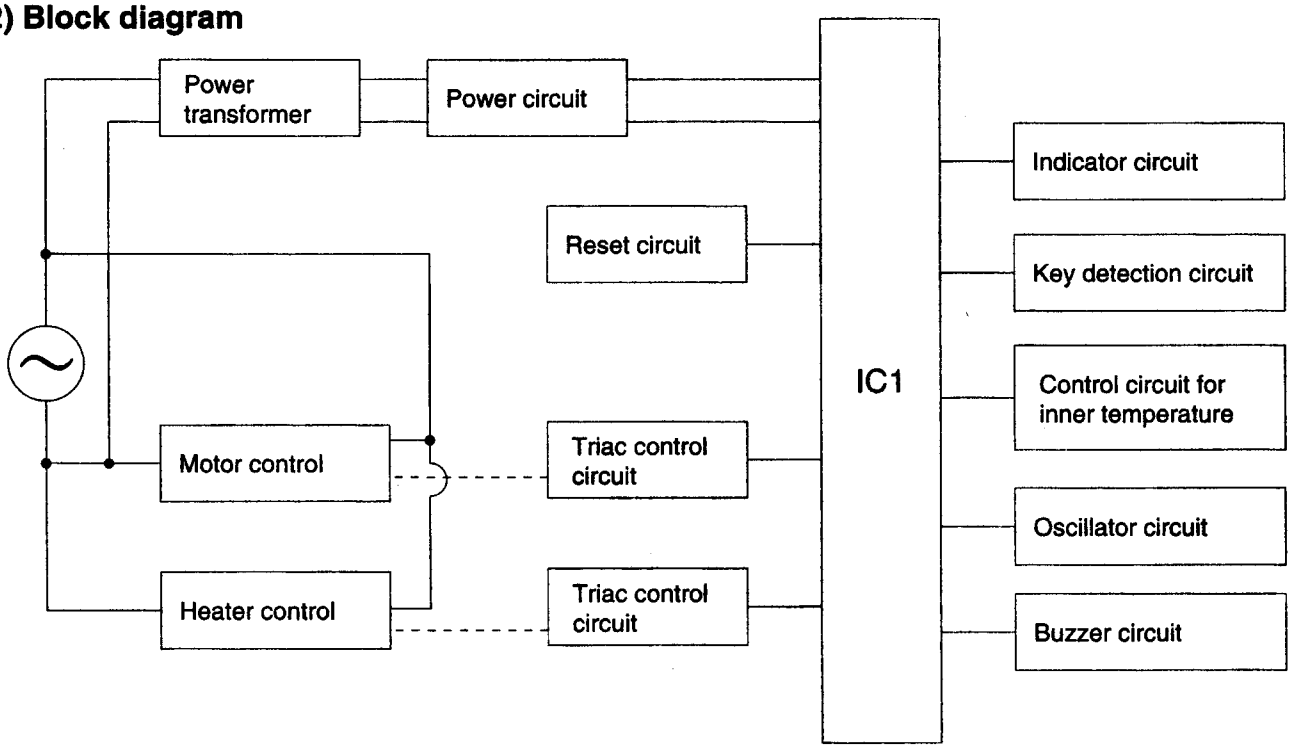
SYMBOL	SPECIFICATION
IC1	IC μPD75064CU-028
Q1	Transistor 2SC1740S or 2SC1570
Q2	Digi. Tra. DTC114ES
Q3, Q4, Q5, Q6	Digi. Tra. DTA143ZS
LD1	LED A-3335H
LD2	LED 5133D
D1, D2, D3, D4, D5	Diode 1SS131
ZD1, ZD2	Zener Diode RD12ESB2 or RD12ESB3
C1, C3	Ceramic Cap. 0.1μF 50V
C5, C6	Ceramic Cap. 1000PF 50V
C7, C8, C9	Ceramic Cap. 0.01μF 50V
C2	Electrolytic Cap. 100μF 6.3V
C4	Electrolytic Cap. 4.7μF 50V
R2	Carbon Resistor 10KΩ 1/4W
R4, R5, R9, R10	Carbon Resistor 2.2KΩ 1/4W
R11, R12, R13 R14, R15, R16 R17, R18	Carbon Resistor 300Ω 1/4W
R1, R8	Carbon Resistor 4.7KΩ 1/4W
R3	Carbon Resistor 560Ω 1/4W
R7	Metal Film Resistor 1.8KΩ 1/4W
R8	Metal Film Resistor 30KΩ 1/4W
X1	Ceramic Osc. CST4.19MGW-TF01
SW1, SW2, SW3, SW4, SW5, SW6,	Key Switch KPT-1115A

4. Operational Principles

1) Operation procedures

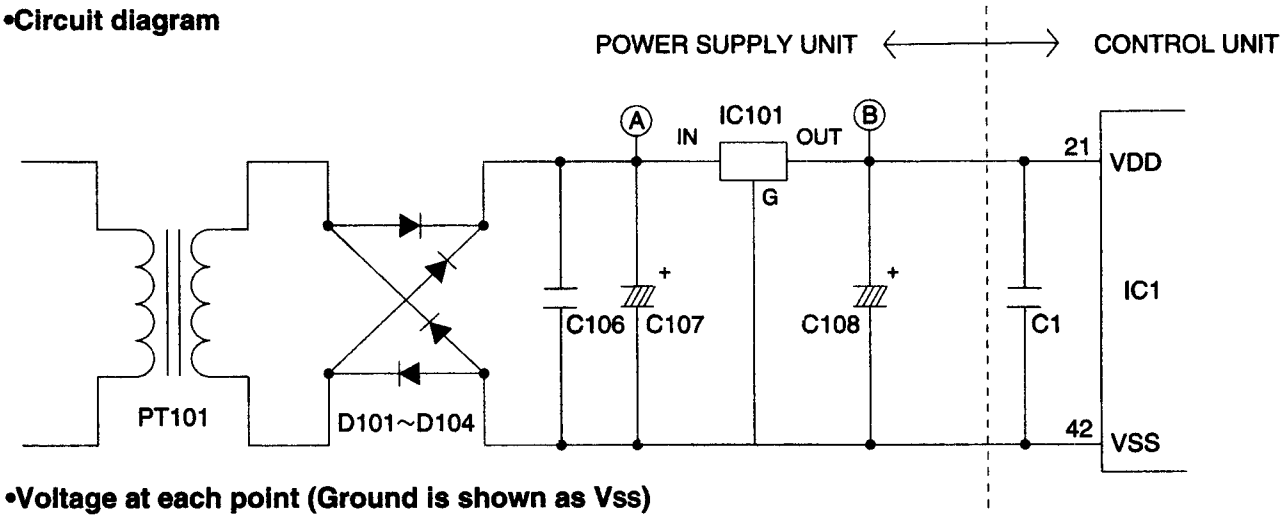
Refer to the separate instruction manual.

2) Block diagram



3) Power circuit

•Circuit diagram



•Voltage at each point (Ground is shown as Vss)

Ⓐ 13V Ⓑ 5V

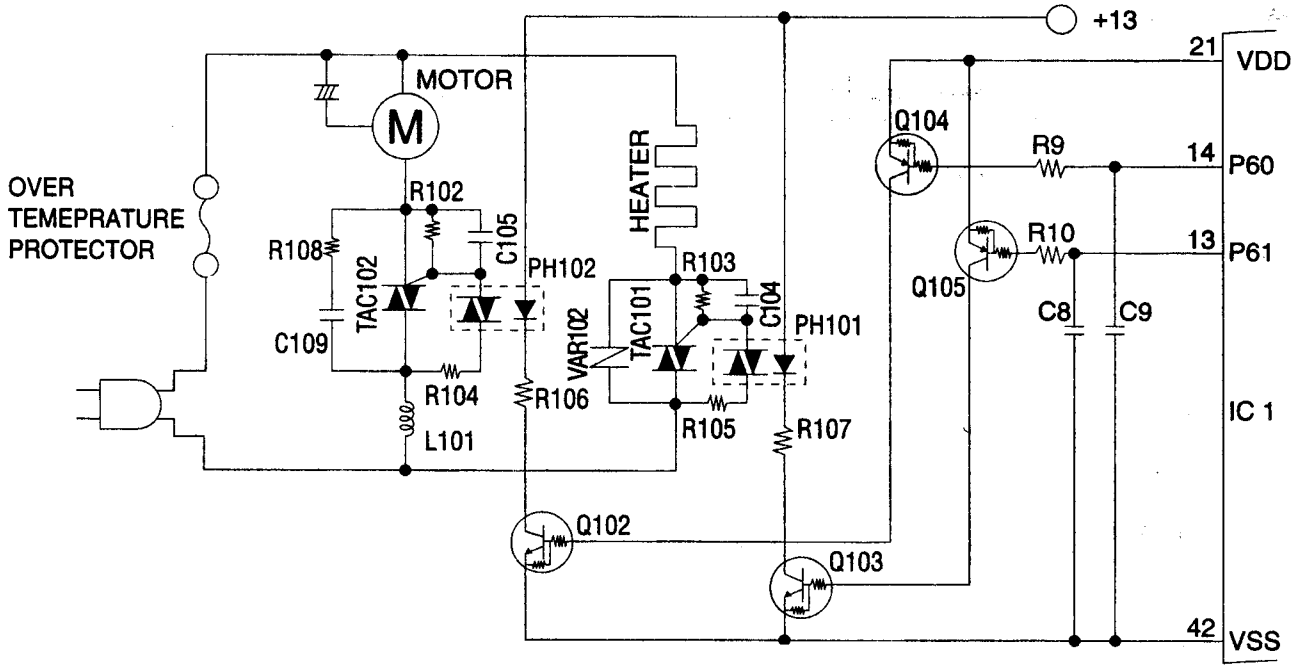
•Description of operation

(1) VDD-Vss Power supply (5V)

The secondary output of power transformer (PT101) is given bridge-rectification by the diode (D101~D104) and the condenser (C107) to produce 13V voltage atⒶ. The voltage atⒶis used to composeⒷ5V power supply by the operation of constant voltage circuit consisting of 3-terminal output voltage regulator (IC101).

4) Heater and motor control circuits

•Circuit diagram



• Description of operation

(1) Heater control circuit

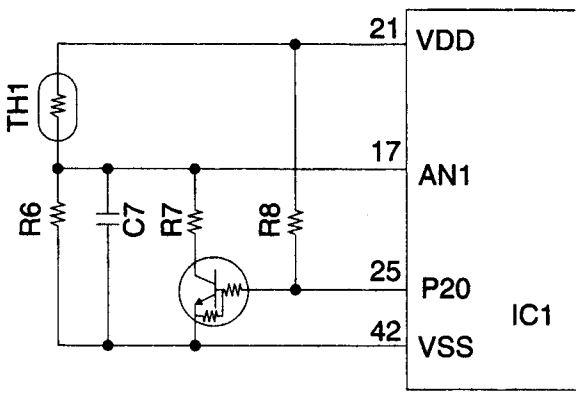
When the voltage at pin 13 of the micro computer (IC1) becomes Low (0V), the signal will drive transistor (Q105), transistor (Q103), Photo triac (PH101), and then triac (TAC101) to operate the heater.

(2) Motor control circuit

When the voltage at pin 14 of the micro computer (IC1) becomes Low (0V), the signal will drive transistor (Q104), transistor (Q102), Photo traiac (PH102), and then triac (TAC102) to operate the motor.

5) Control circuit for inner temperature

• Circuit diagram

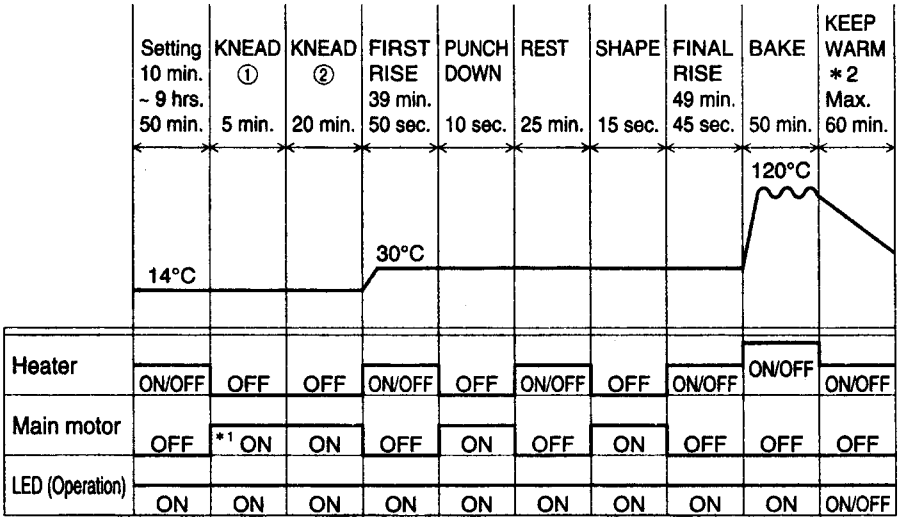


•Description of operation

(1) The circuit controls the inner temperature during the timer setting and start of operation.

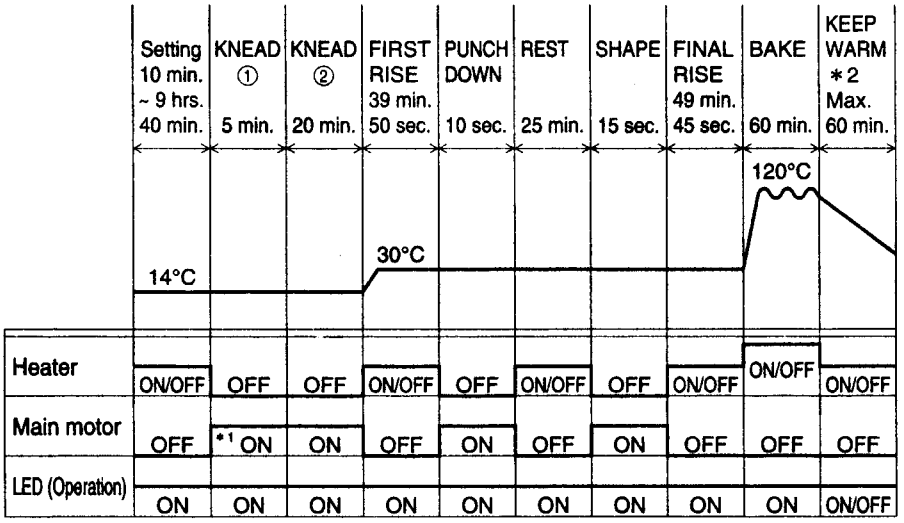
5. Characteristics of Baking (Operation Processes)

1-Basic (Normal)



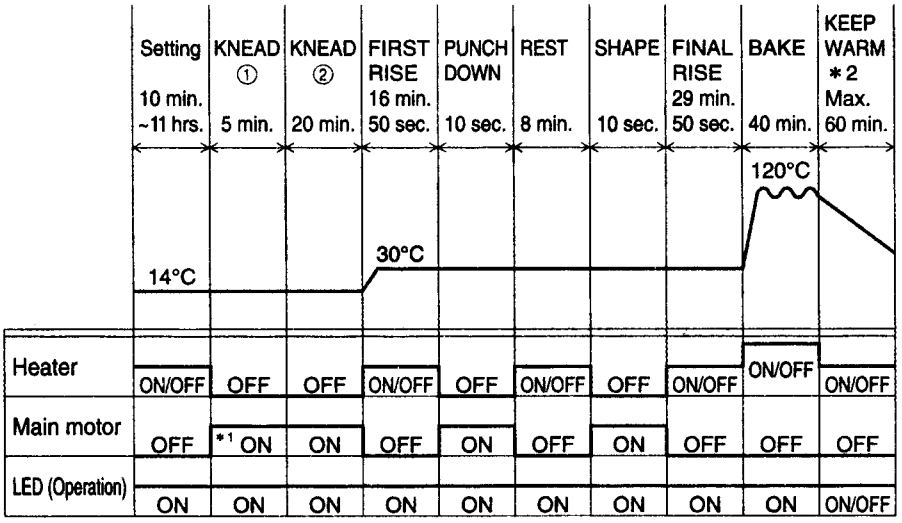
Time until finish of BAKE 3hrs. 10 min.

2-Basic (Dark)



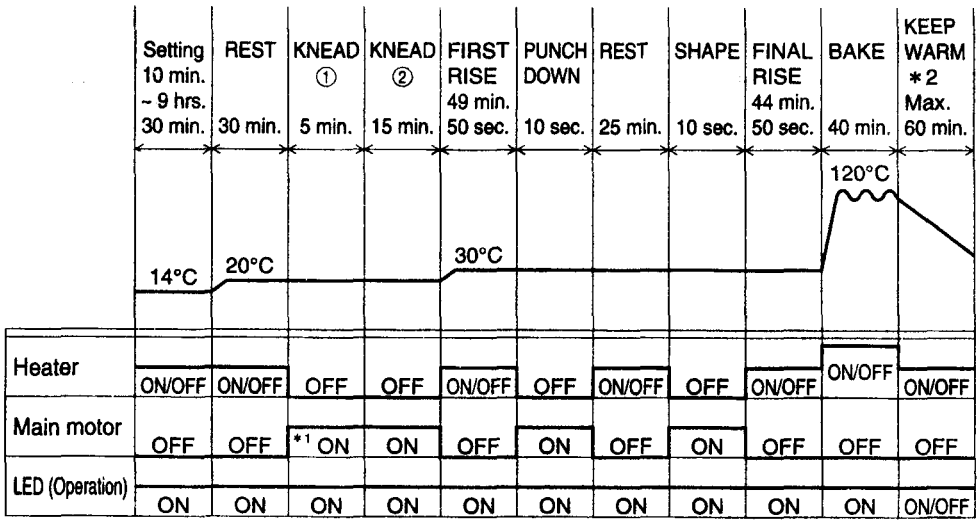
Time until finish of BAKE 3hrs. 20 min.

3-Basic (Rapid)



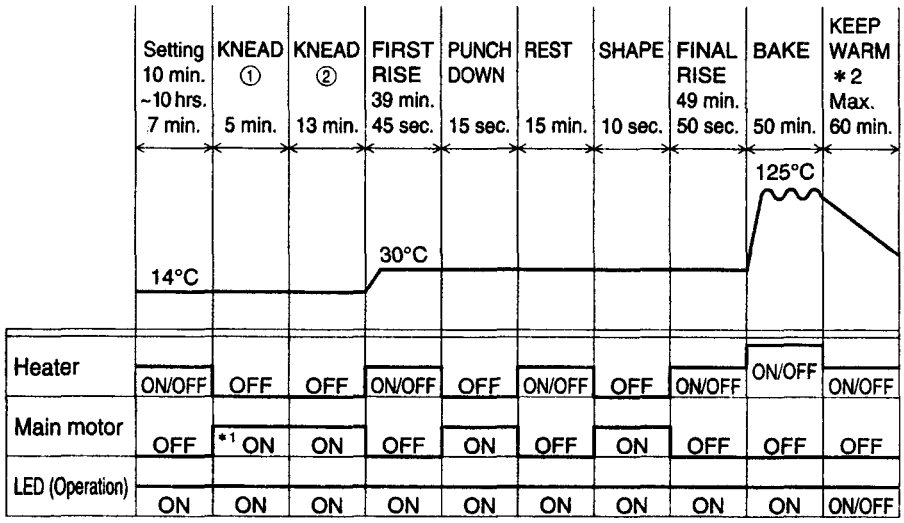
Time until finish of BAKE 2hrs.

4-Whole Wheat



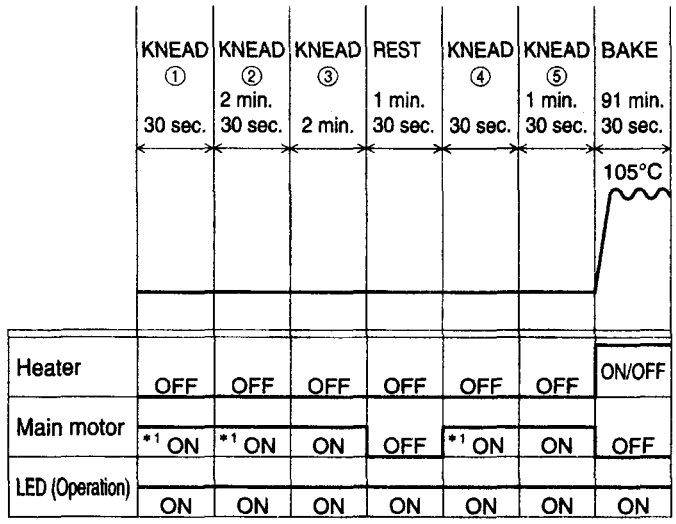
Time until finish of BAKE 3hrs. 30 min.

5-Rye



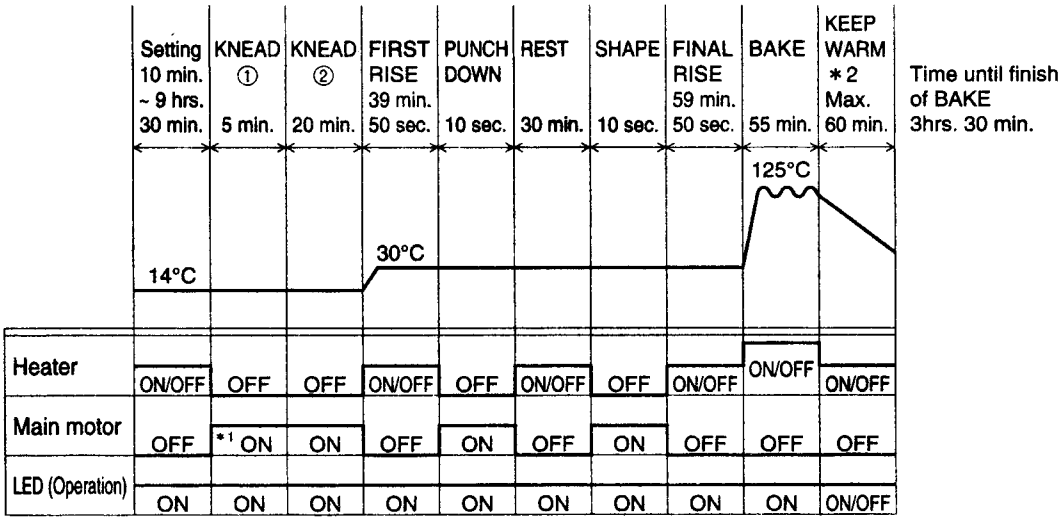
Time until finish of BAKE 2hrs. 53 min.

6-Quick

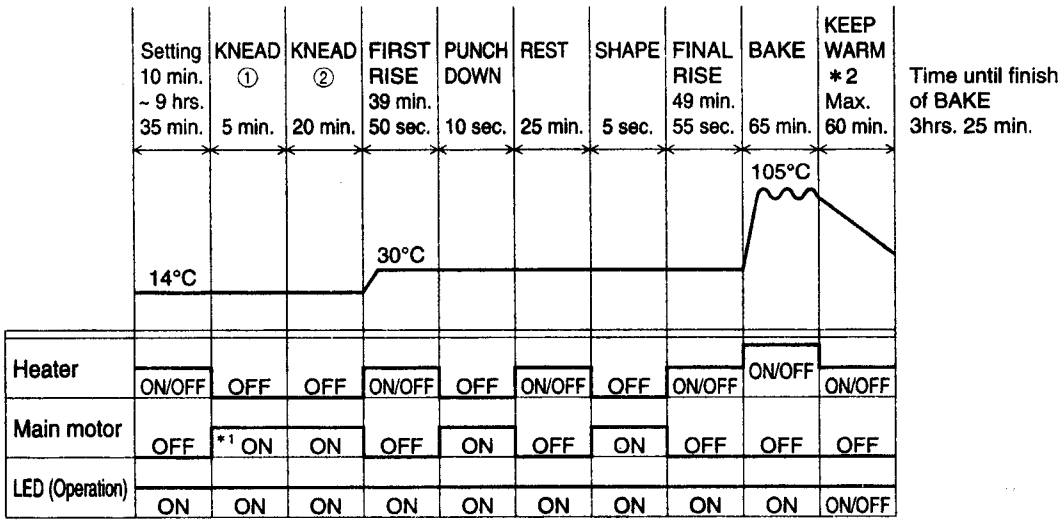


Time until finish of BAKE 1hrs. 40 min.

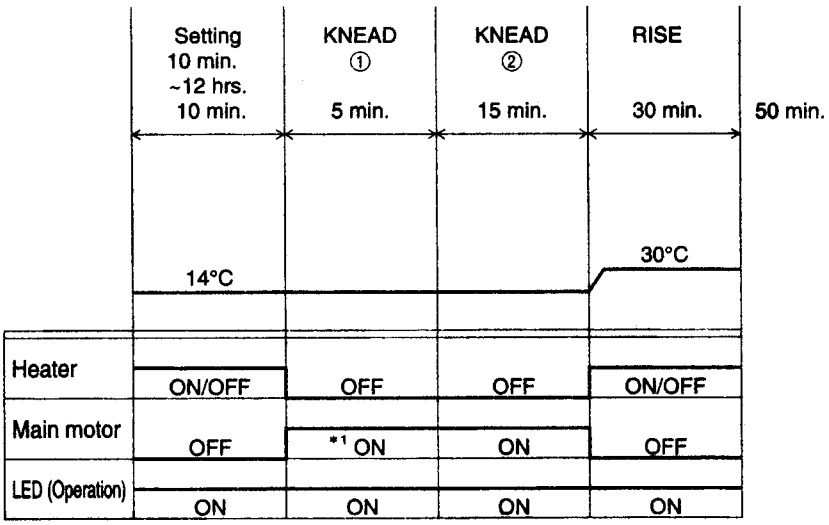
7-French



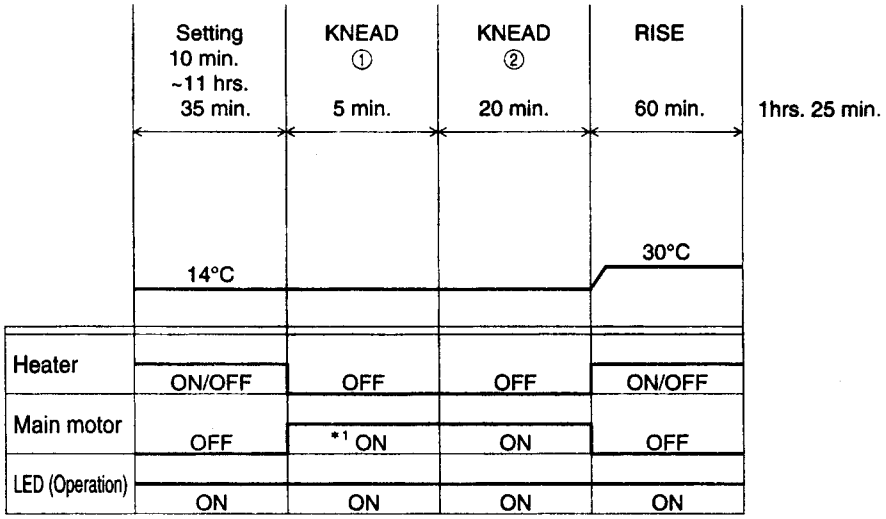
8-Sweet



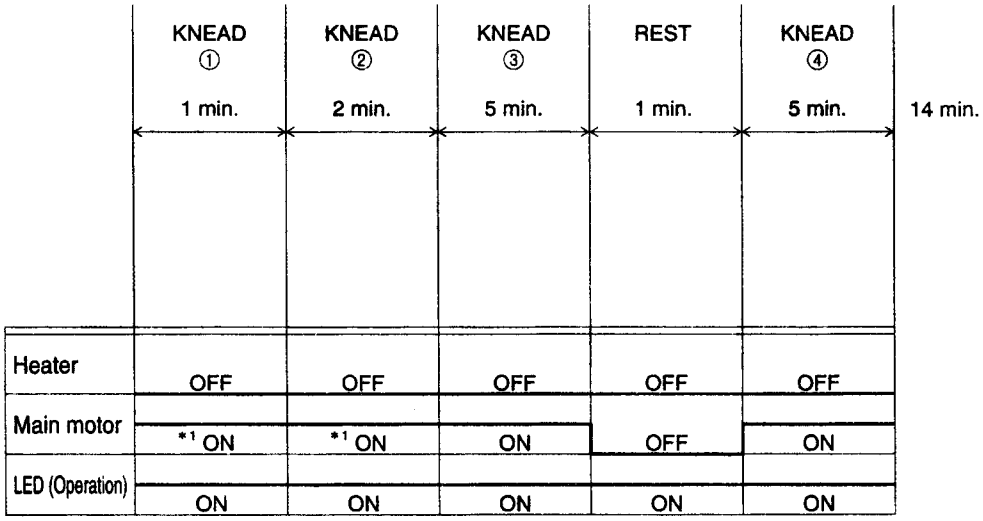
9-Pizza Dough



10-Dough



PASTA



*1 During of the KNEAD process, the main motor is operated intermittently.
*2 The KEEP WARM process is maximum 60 minutes. Even if within 60 minutes, when temperature of sensor is under 80 temperature impressed, the keep warm is completed.

			Indication	OPERATING LED	Key						Operation	Remarks
					START	STOP	SELECT	▲(up)	▼(down)	PASTA		
(1) POWER ON		Basic Operation	0:00	OFF							0:00 only flashes at 1.66Hz.	When power supply cord is turned on.
		Operation against input			×	○	○	×	×	○	Key input is neglected. (While error is sounding) To STOP (2) To SELECT (3) Key input is neglected. (While error is sounding) Key input is neglected. (While error is sounding) To PASTA (9)	
(2) STOP		Basic Operation		OFF							No indication	When STOP switch is depressed in the condition (1).
		Operation against input			×	○	○	×	×	○	Key input is neglected. (While error is sounding) To STOP (2) To SELECT (3) Key input is neglected. (While error is sounding) Key input is neglected. (While error is sounding) To PASTA (9)	

		Indication	OPERATING LED	Key						Operation	Remarks
				START	STOP	SELECT	▲(up)	▼(down)	PASTA		
(3) SELECT	Basic Operation	1	OFF							"1" is Indicated.	When SELECT switch is depressed in the condition (1) or (2)
	Operation against input			○	○	○	○	○	○	Menu selected with the SELECT key is started. To STOP (2) The display changes with each SELECT switch input. To TIMER SETTING (4) To TIMER SETTING (4) To PASTA (9)	For menu display see the instruction manual.
(4) TIMER SETTING	Basic Operation	▲(up) 3:10 ▲(down) 3:10	OFF							"3:10" is displayed. (In case of Basic (Normal)	When ▲ (up) or ▼ (down) switch is depressed in the condition (3).
	Operation against input			○	○	○	○	○	○	Starts according to timer setting. To START (6) To STOP (2) Moves on to menu select (5) of timer setting. TIMER SET time increases in 10 minute increments. TIMER SET time increases in 10 minute increments. To PASTA (9)	• When pressed, time is added at high speed. • When pressed, time is subtracted at high speed.

		Indication	OPERATING LED	Key						Operation	Remarks
				START	STOP	SELECT	▲(up)	▼(down)	PASTA		
(5) Menu select in timer settings.	Basic Operation	: 1	OFF								When SELECT switch is depressed in the condition (4)
	Operation against input			○	○	○	○	○	○	The time preset by the timer setting key are starts counting. To START (6) To STOP (2) Returns to display in timer setting. Returns to timer setting time display. To TIMER SET (5) Returns to timer setting time display. To TIMER SET (5) To PASTA (9)	Course change is not carried out. Display time is counted up 10 minutes. Display time is counted down 10 minutes.
(6) START	Basic Operation	3:10	ON							Display baking time. Operation starts for baking time selected by the SELECT key or thePASTA key. The colon (:) changes from being steadily lit to flashing, and the display is counted down 1 minute at a time.	When the START key is pressed after selection or when the timer has been set.
	Operation against input			×	○	×	×	×	×	Key input is neglected. Moves on to STOP (2) with input of 1 second or more. Key input is neglected. Key input is neglected. Key input is neglected. Key input is neglected.	

			Indication	OPERATING LED	Key						Operation	Remarks
					START	STOP	SELECT	▲(up)	▼(down)	PASTA		
(7) Keep warm mode		Basic Operation	0:00	Flash							The colon (:) in the "0:00" display flashes.	Changes to "Keep warm" mode after baking is complete.
		Operation against input			×	○	×	×	×	×	Key input is neglected. To STOP (2) Key input is neglected. Key input is neglected. Key input is neglected. Key input is neglected.	
(8) Keep warm complete		Basic Operation	0:00	OFF							The colon (:) changes from flashing to being steadily lit.	Warming ends 1 hour after start of keep warm mode, or when oven temperature is 80°C or more.
		Operation against input			×	○	×	×	×	×	Key input is neglected. (No error warning) To STOP (2) Key input is neglected. (No error warning) Key input is neglected. (No error warning) Key input is neglected. (No error warning) Key input is neglected. (No error warning)	

			Indication	OPERATING LED	Key						Operation	Remarks
					START	STOP	SELECT	▲(up)	▼(down)	PASTA		
(7) PASTA		Basic Operation	0:14	OFF							"0:14" is displayed.	When PASTA switch is depressed in the condition (1) or (2).
		Operation against input			○						Menu of PASTA is started.	
						○					To STOP (2)	
							○				To SELECT (3)	
								○			Indication is not changed.	
									○		Indication is not changed.	
										○	To PASTA (9)	

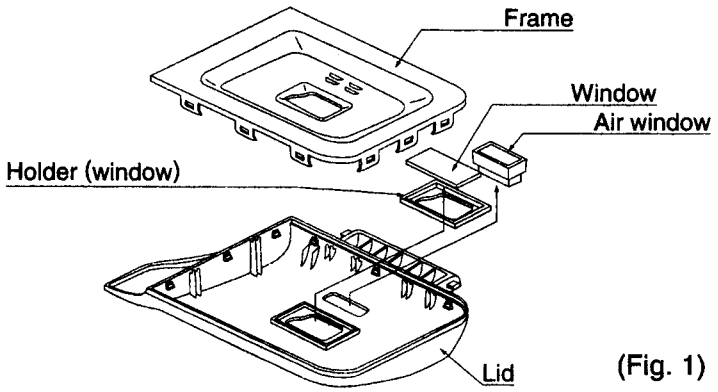
Demonstration (for inspection)
Inspection demonstration mode is set when power plug is connected to the power outlet while depressing all of SELECT, DOWN and START switches.
Operation is the same as ordinary one. Only exception is that depressing of UP key at the time of starting makes the process move to the following one.

7. Disassembly Procedures

1. Disassembly of lid

(1) The lid ass'y can be dismounted while the lid open and pulling upward.

(2) The window, holder (window) and air window can be dismounted by removing tab of lid fixing frame. (Fig. 1)



(Fig. 1)

2. Disassembly of main unit

(1) The bottom lid can be dismounted by removing 4 fitting screws and 4 stands on the bottom lid.

(2) Removing the fitting screw on the rear and left side of control panel. The control panel can be removed from the main unit by removing tab of control panel out of cabinet, through pressing rightward on the rear surface of control panel. The control panel can be dismounted by removing detached 2 sockets from the control PCB ass'y.

(3) The control PCB ass'y can be removed from control panel by removing the 3 fitting screws and tab of control panel.

(4) Removing the 3 fitting screws of the terminal. And removing the power cord ass'y can be dismounted from the main unit by loosen the fasten screw of the cord bushing.

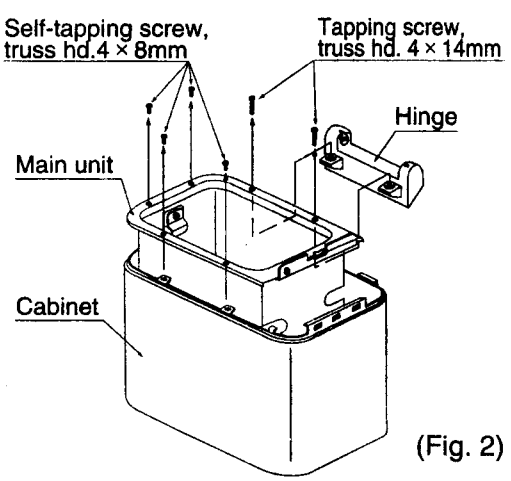
(5) The main unit can be pulled up after removing 6 fitting screws of inner cabinet (U), and the main unit and hinge can be separated out of cabinet. (Fig. 2) The cord bushing can be dismounted by removing the net of the cord bushing from the cabinet.

(6) Cut the 3 fixers that hold the lead wire. Then, remove the following sockets: socket from the motor, socket from the heater, socket from the fuse ass'y, connector from the motor and connector from the two lead wires.

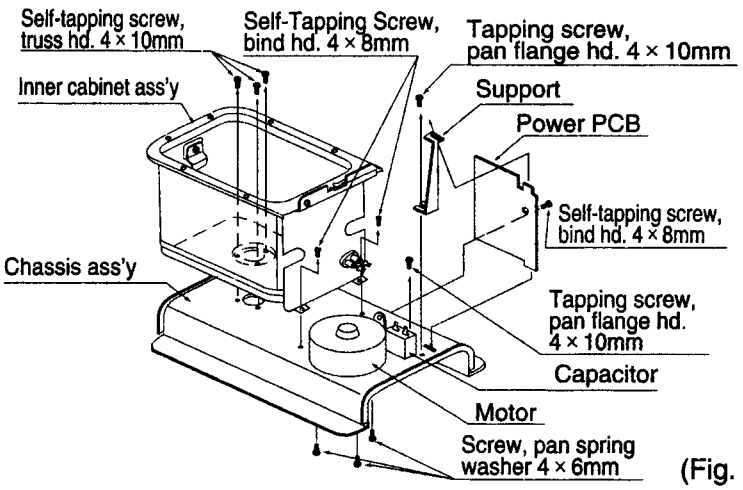
(7) The power PCB ass'y can be dismounted by removing the fitting screw of power PCB ass'y and fitting screw of support. (Fig. 3)

(8) The capacitor can be dismounted by removing the fitting screw. (Fig. 3)

(9) By removing the 3 motor fitting screws, the motor ass'y and belt can be removed from frame. (Fig. 3)

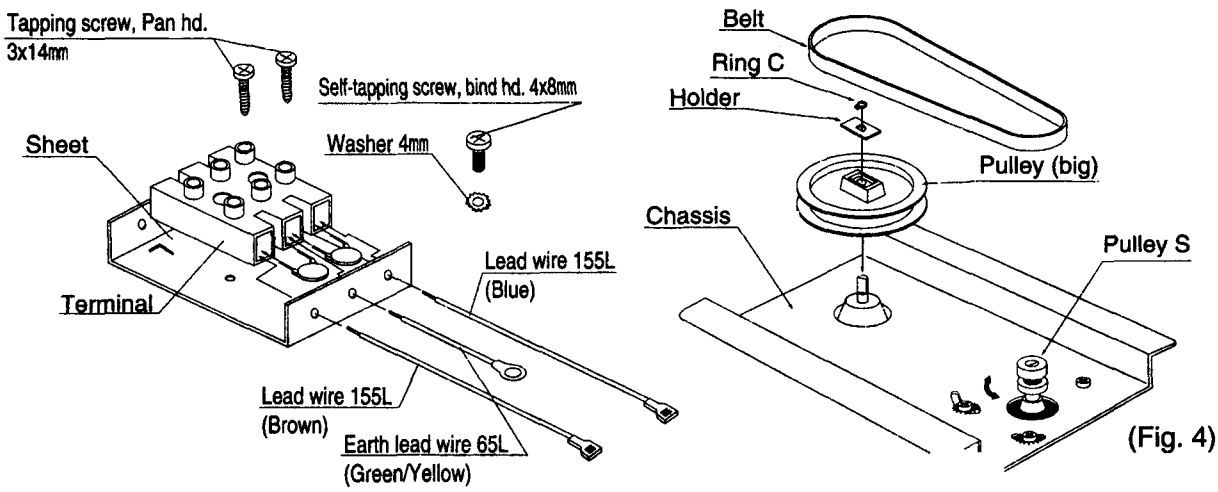


(Fig. 2)



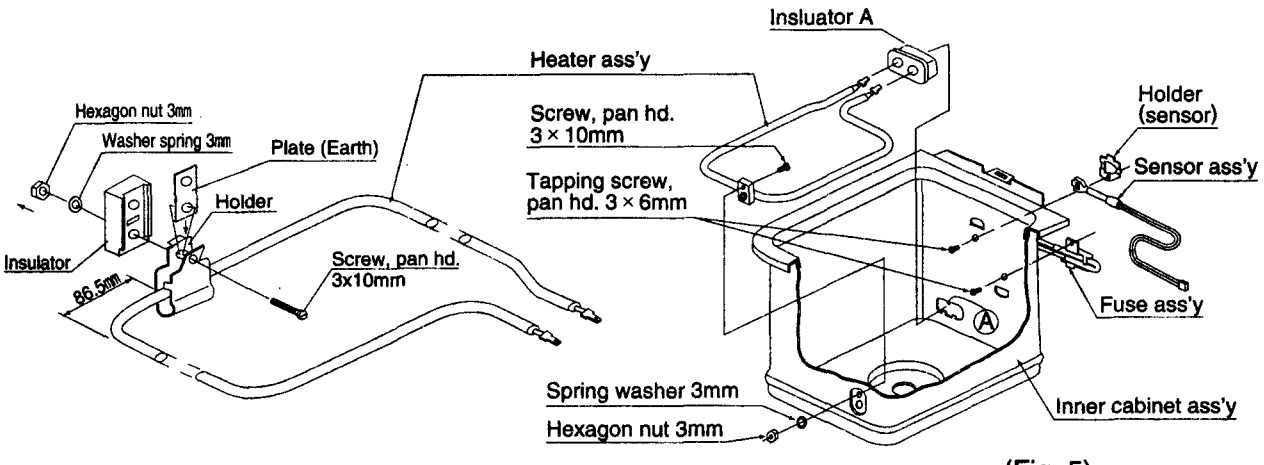
(Fig. 3)

(10) The pulley (big) and holder can be dismounted by removing the pulley (big) fitting ring. (Fig. 4)
(11) Removing the fitting screw on the earth read wire 65L of the chassis side. Removing the two lead wires 155L, the earth lead wire 65L and two Ceramic Capacitor, fixed on the terminal. By removing the terminal fitting screw, the terminal and the sheet can be dismounted.
(12) The power cord can be taked off by removing the cord bushing from chassis.
(13) The inner cabinet ass'y can be removed by removing the 3 fitting screws of the holder (base) ass'y, and setting tab of the shield to its horizontal position. (Fig. 3)



(Fig. 4)

(14) The shield can be removed by removing the 2 fitting screws of the shield.
(15) Pull out the 2 sockets of the lead wire from the heater. By removing the heater supporting insulator fitting nut and the insulator A fitting hook Ⓐ of inner cabinet (M), the heater ass'y and insulator A can be dismounted from the inner cabinet. (Fig. 5)
(16) By removing the fitting screw of the holder (heater), the holder (heater) and the insulator can be dismounted from heater ass'y. (Fig. 5)
(17) The fuse unit can be dismounted by removing the screw inside of the inner cabinet which is fixing the fuse unit. The fuse ass'y can be removed by straightening the fixing tab of the holder (fuse). (Fig. 5)
(18) The sensor ass'y and the holder (sensor) can be dismounted by removing the screw inside of the inner cabinet which is fixing the sensor ass'y. (Fig. 5)

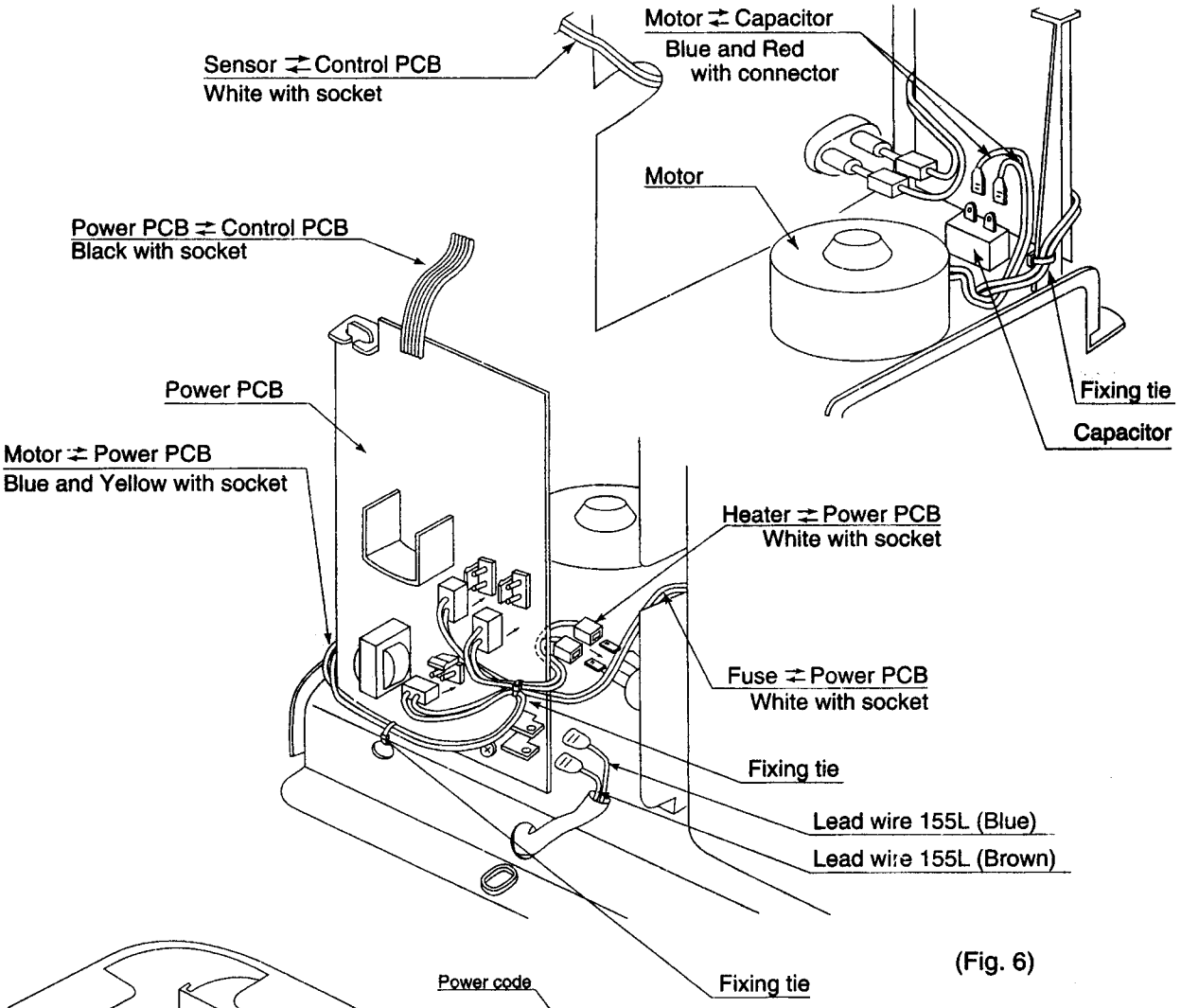


(Fig. 5)

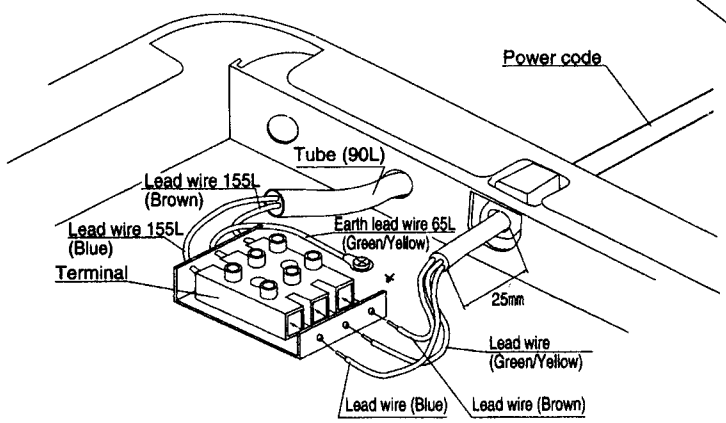
(19) The spring plate can be taken out by removing its fitting screw.
(20) The joint ass'y, the holder (base) and tube can be dismounted by removing the holder (base) fitting ring.

Precautions for Reassembly

(1) When mounting the power cord, the cord bushing should be attached to the cord holder so that the dimensions between the bushing and the top of the terminal is approx. 25 mm. (Fig. 6)
(2) Wiring should be made as shown in the specified wiring diagram. (Fig. 6)



(Fig. 6)



(3) When mounting the belt, the motor fitting screws are temporary to fit in the first place. Install the motor when the tension of the belt become 13kg, after the belt hangs on the pulley(big) and the pulley S.

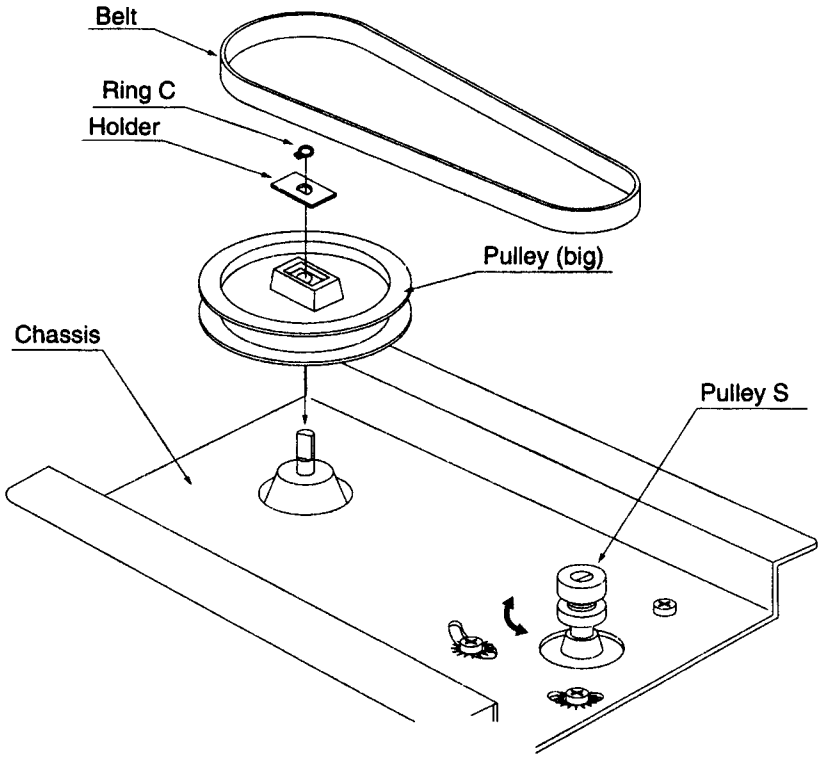
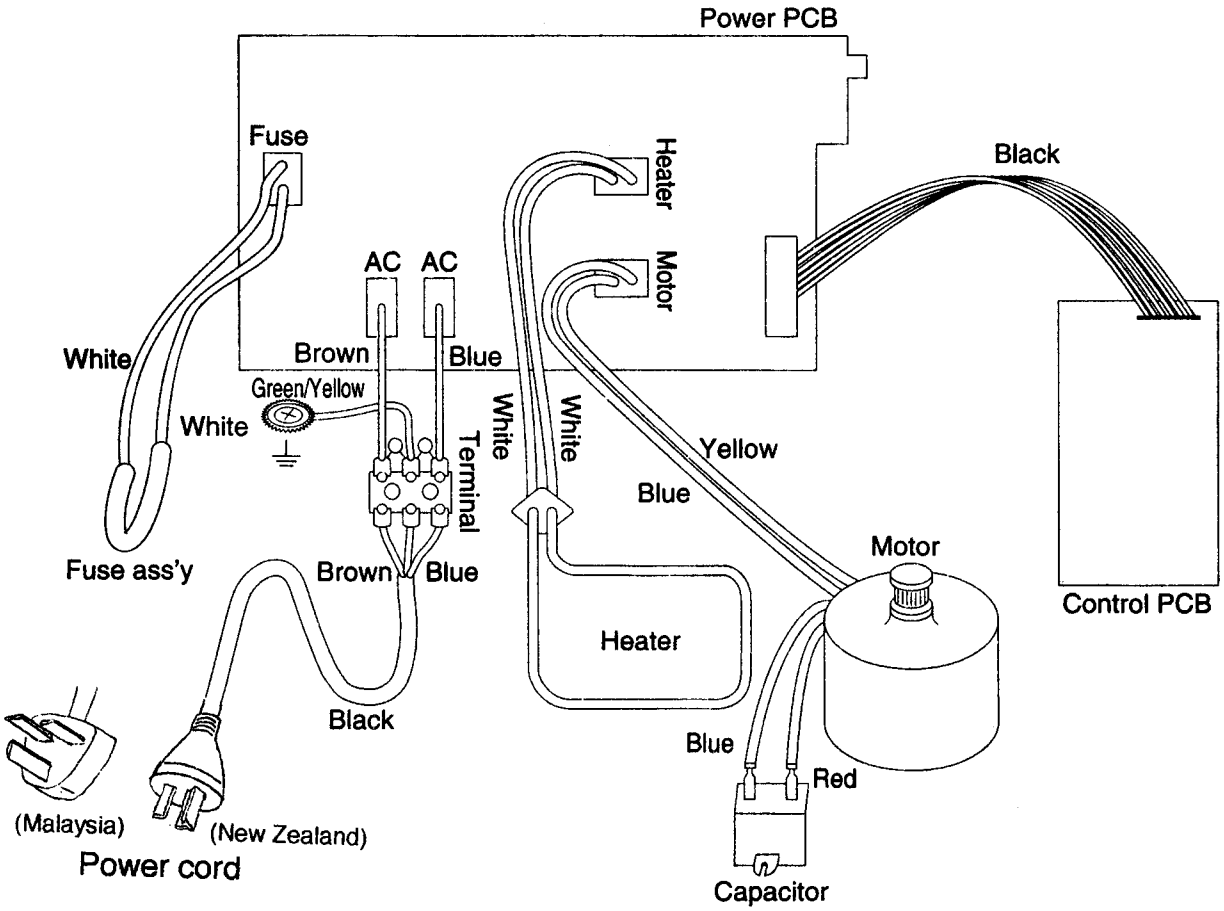
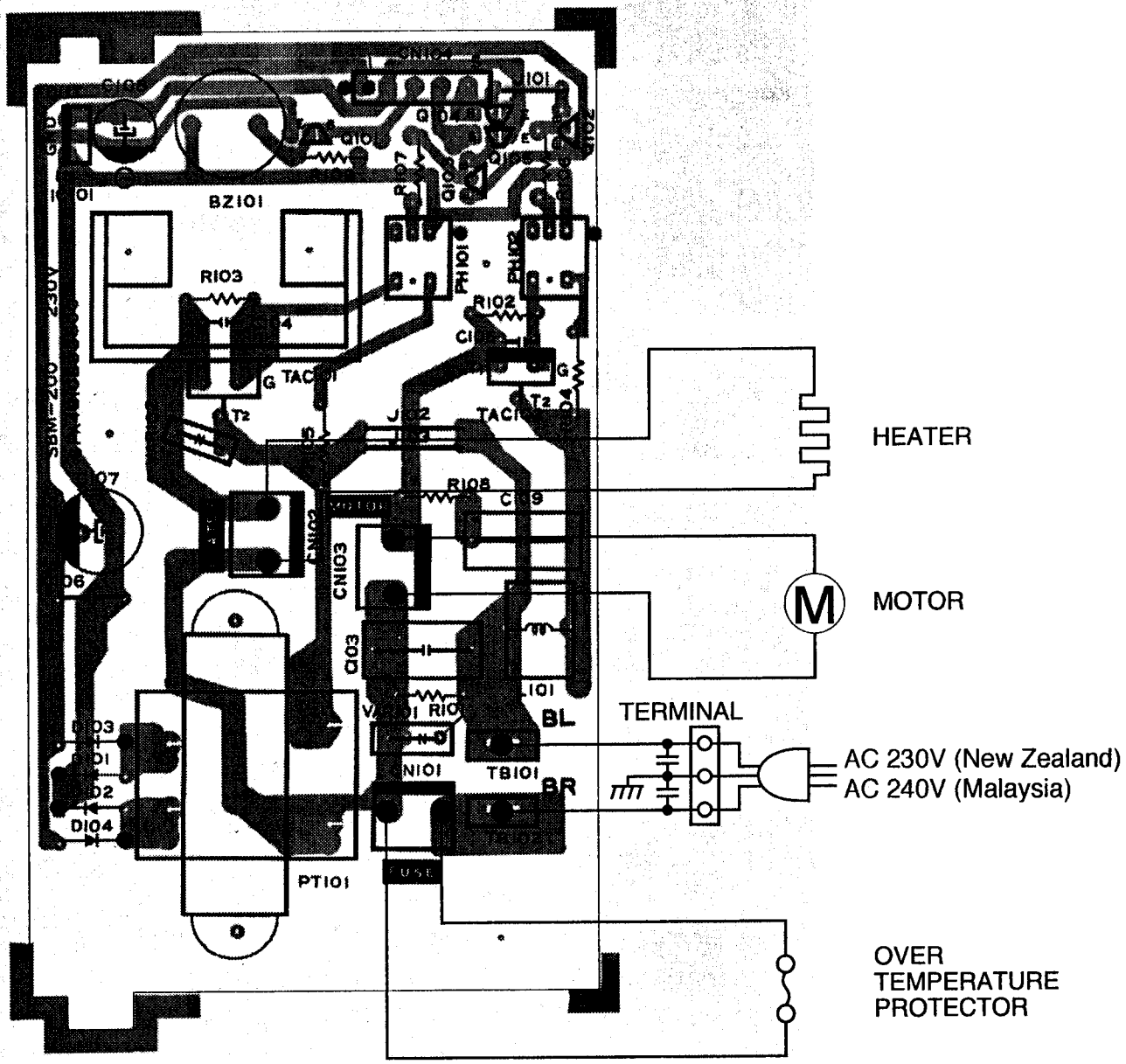
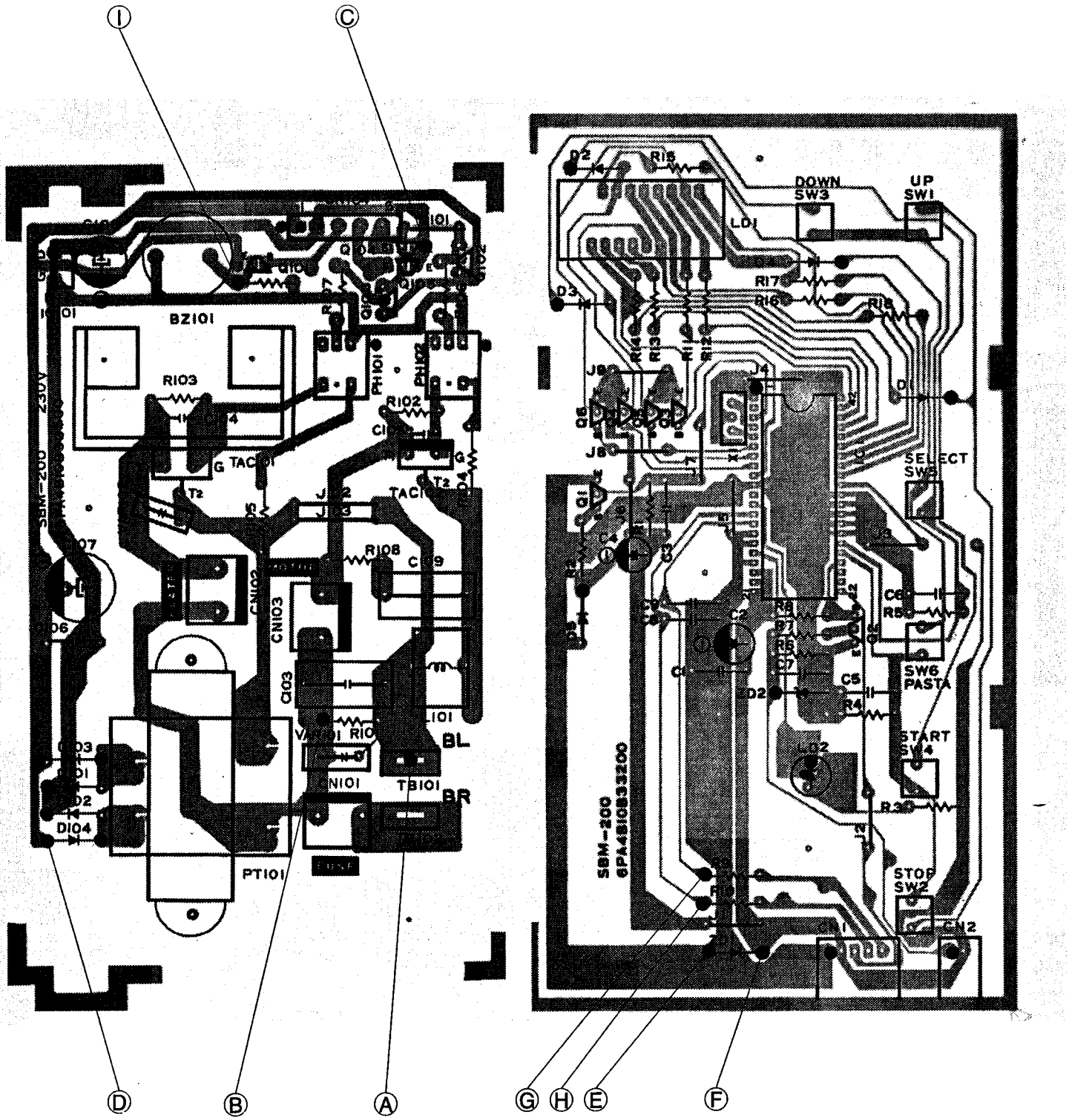


Illustration of Wiring



8. Wiring Diagram for Repair

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RI02
TAC101
TAC102
RI08
CN102
CN103
PT101
TB101
BL
BR
DI04
D2
RI5
DOWN
SW3
UP
SW1
LD1
RI7
RI6
RI8
D3
J8
J4
SELECT
SW5
SW6
PASTA
START
SW4
STOP
SW2
SBM-200
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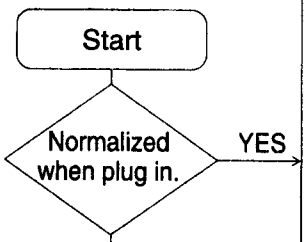
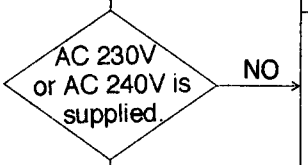
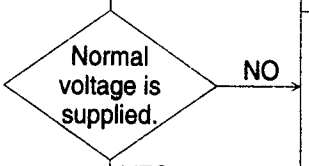
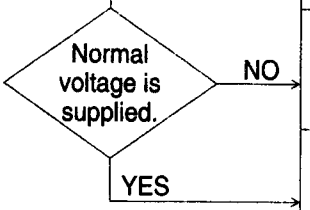
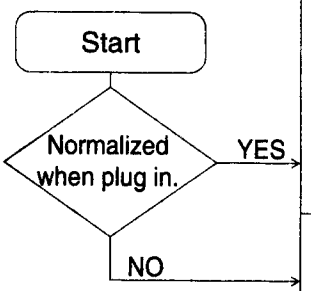
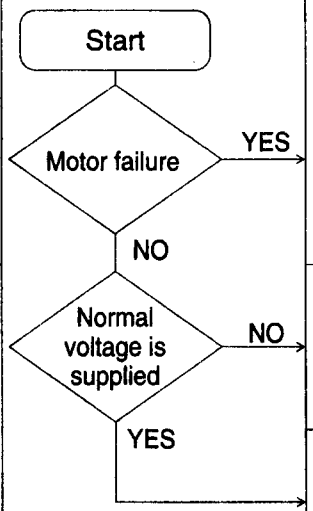
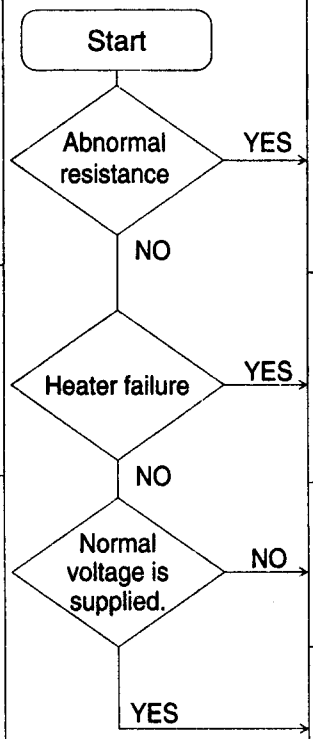
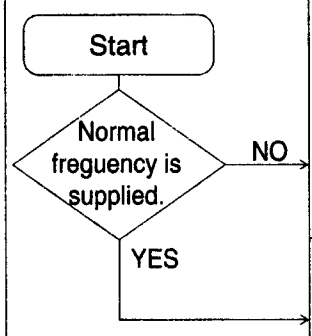
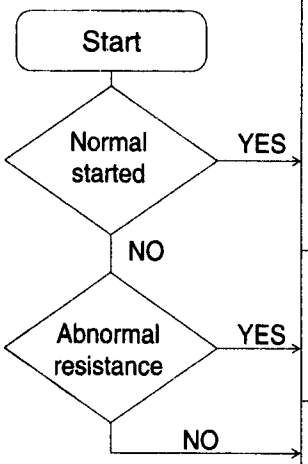
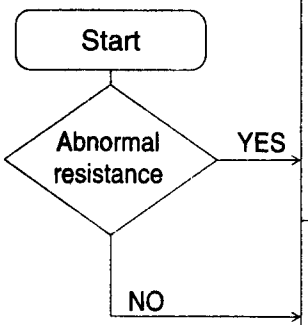
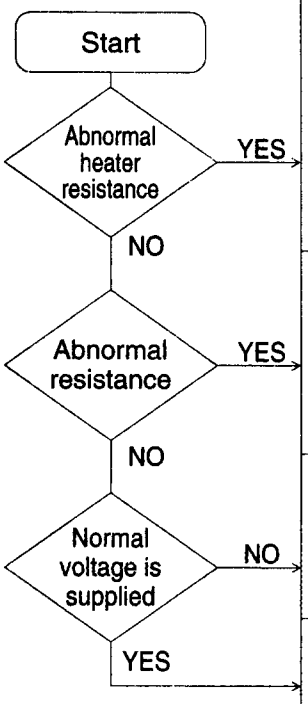
9. Troubleshooting

Wiring diagram for repair

Symptom	Procedure	Inspection	Cause	Countermeasure
A. No indication appears on LD1 when the power plug is connected to the power outlet.	1) Remove the power cord from the socket. Wait 30 seconds and then turn the power on again.		Microcomputer went out of control due to external noise.	Normalized
	2) Measure the voltage between Ⓐ and Ⓑ to check if AC 230V or AC 240V is supplied to the power board.		Poor connection of CN101. Poor connection of connector lead wire. Thermal fuse failure	Repair wiring Repair wiring Replace thermal fuse
	3) Measure voltage to check if the power board is in normal condition. Ⓒ - Ⓓ Approx. DC 5V		Power board failure	Replace power board
	4) Measure voltage to check if the control board is in normal condition. Ⓕ - Ⓔ Approx. DC 5V		Poor connection of 5-core parallel wire Control board failure	Repair wiring Replace control board
B. Operation key input is not accepted.	1) Remove the power cord from the socket. Wait 30 seconds and then turn the power on again.		Microcomputer went out of control due to external noise. Control board failure	Normalized Replace control board

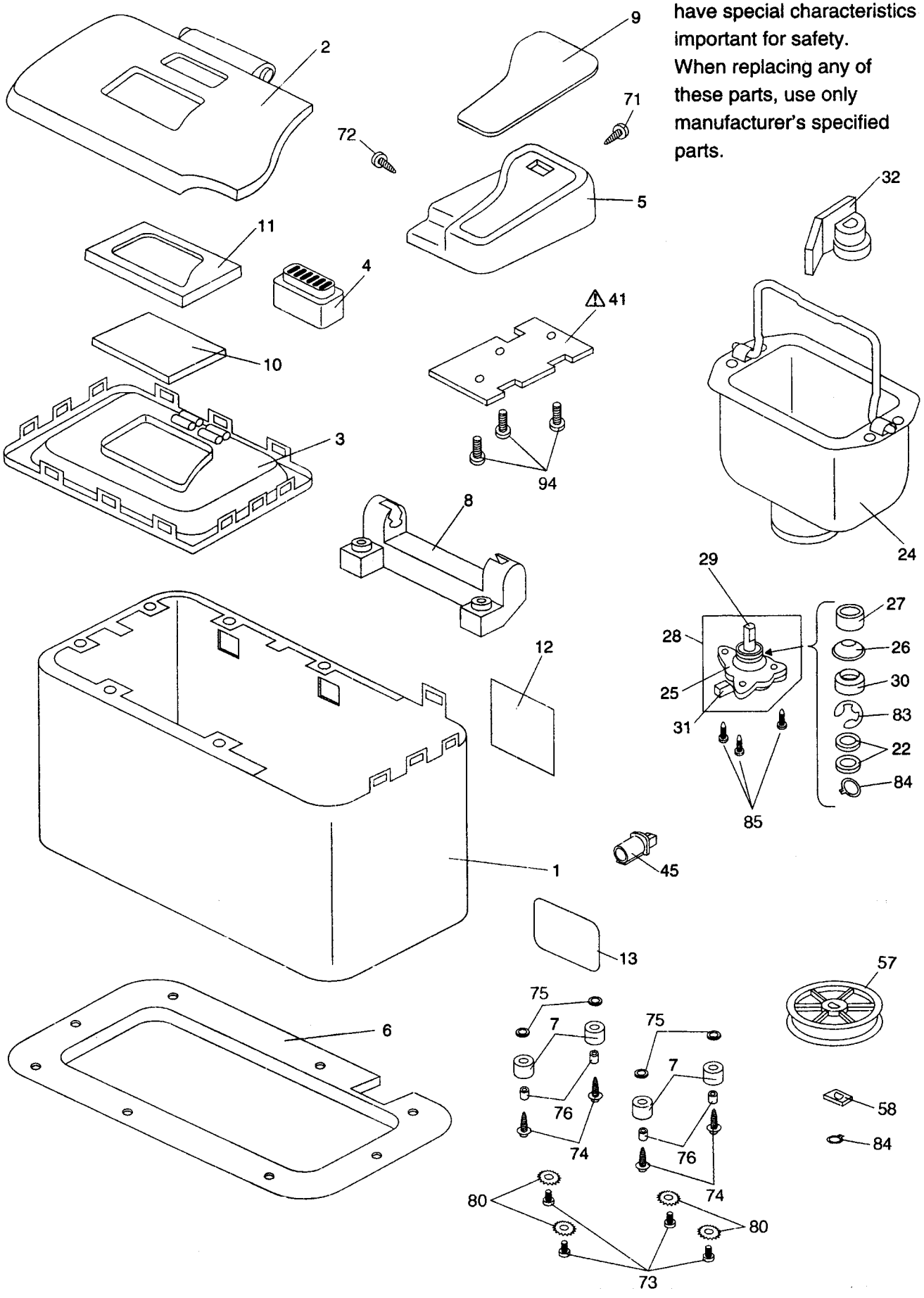
Symptom	Procedure	Inspection	Cause	Countermeasure
C. Bread can not be made. (Can not be kneaded)	1) Check motor and its wiring.		Motor failure Poor connection of CN103.	Replace motor Repair wiring
	2) Measure control board voltage. (While motor is operating) Ⓖ - Ⓕ Approx. 5V		Control board failure	Replace control board
			Power board failure	Replace power board
D. Bread can not be made. (No baking, or over-baking)	1) Measure sensor resistance.		Sensor failure	Replace sensor
	2) Check heater and its wiring.		Heater failure Poor connection of CN102	Replace heater Repair wiring
	3) Measure control board voltage. (While heater is operating) Ⓗ - Ⓕ Approx. 5V		Control board failure	Replace control board
			Power board failure	Replace power board
E. Buzzer is not sounded.	1) Measure control board freguency. (While buzzer is sounding) Ⓘ- Ⓓ Approx. 4KHz		Control board failure	Replace control board
			Power board failure	Replace power board

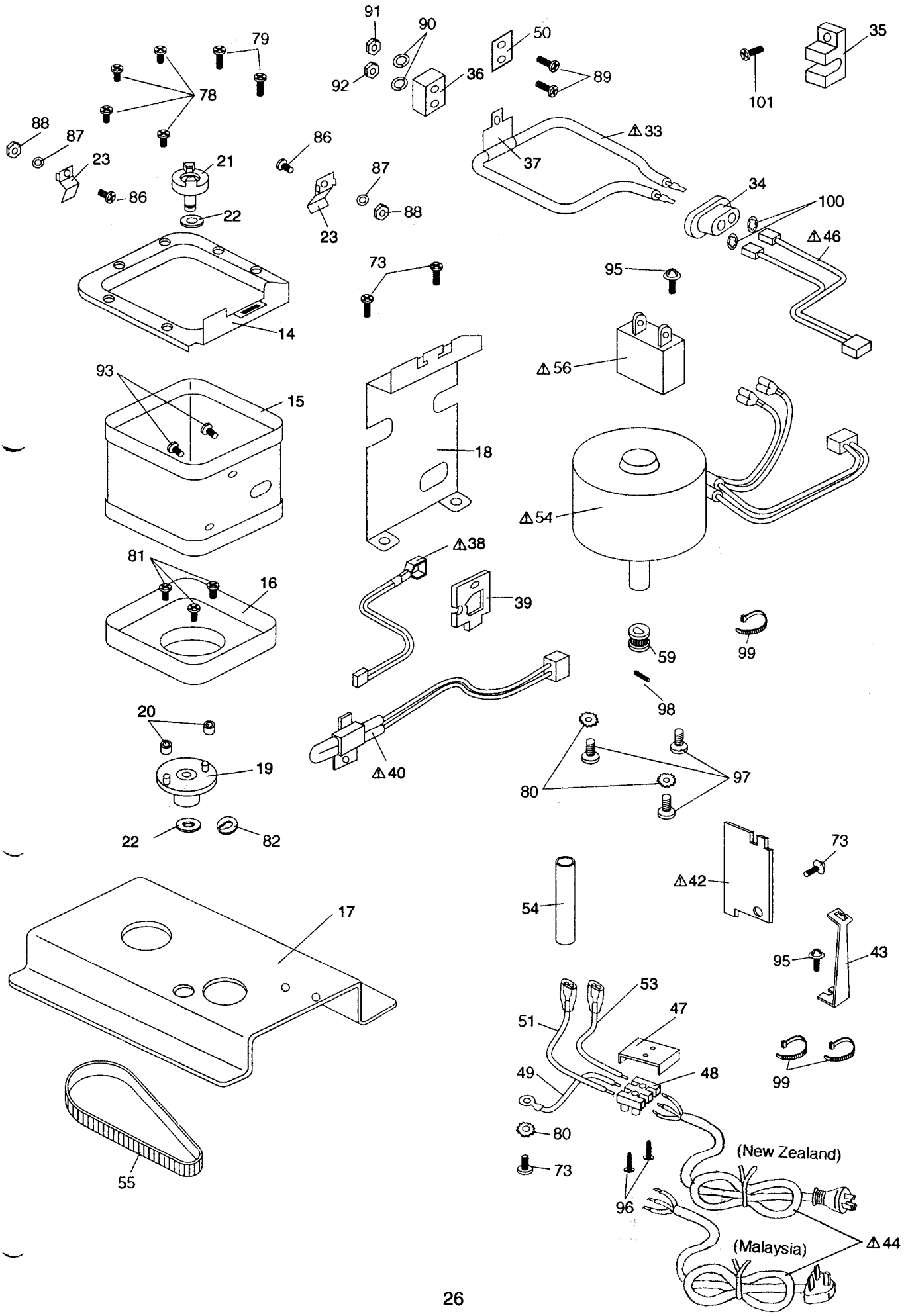
Symptom	Procedure	Inspection	Cause	Countermeasure
F. "E:01"(inner case is high temperature more than 40°C when start baking.) appears in display window.	1) Inner case is cooling, after start baking again.		Inner case is high temp.	Normalized
	2) Measure sensor resistance. 25°C Approx. 50kΩ		Sensor failure	Replace sensor
			Control board failure	Replace control board
G. "E:02" (thermistor-open), "E:03" (thermister-short), "E:04" (inner case is abnormal high temperature), "E:08" (inner case is high temperature more than 60°C when rising) appears in display window.	1) Measure sensor resistance. 25°C Approx. 50kΩ		Sensor failure	Replace sensor
			Control board failure	Replace control board
H. "E:05" appears in display window. (Inner casetemperature is not go up when baking.)	1) Check if heater and heater wiring are in normal condition.		Heater failure or poor connection	Replace heater, or repair wiring
	2) Measure sensor resistance. 25°C Approx. 50kΩ		Sensor failure	Replace sensor
	3) Measure control board voltage. (While heater is operated) Ⓗ - Ⓕ Approx. 5V		Control board failure	Replace control board
			Power board failure	Replace power board

10. Exploded view

The sign ⚠:

The parts marked with ⚠ have special characteristics important for safety. When replacing any of these parts, use only manufacturer's specified parts.

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(New Zealand)
⚠44
(Malaysia)

11. Parts List

Key No.	Part No.	Description		Q'ty
1	637 013 3515	Cabinet		1
2	637 013 0798	Lid		1
3	637 013 0811	Frame		1
4	637 013 0828	Air window		1
5	637 013 0835	Control panel		1
6	637 013 0842	Bottom lid		1
7	637 011 7447	Stand [Feet]		4
8	637 013 0859	Hingi		1
9	637 013 0866	Sheet switch		1
10	637 013 0873	Window		1
11	637 013 0880	Holder(window)		1
12	637 013 3393	Rating label	New Zealand	1
	637 013 5052		Malaysia	1
13	637 011 7836	Label A [Naming label]		1
14	637 013 0897	Inner cabinet U		1
15	637 013 0903	Inner cabinet M		1
16	637 013 0910	Inner cabinet L		1
17	637 013 0927	Chassis		1
18	637 013 0934	Shield		1
19	637 013 0941	Holder(base)+Shaft		1
20	637 013 0958	Tube		2
21	637 011 7522	Joint ass'y [Connector(lower)ass'y]		1
22	637 007 1558	Washer(bake)		5
23	637 013 0965	Spring plate		2
24	637 013 0972	Hopper ass'y		1
25	637 010 7394	Holder [Shaft base]		1
26	637 010 7363	Gasket [Seal cover]		1
27	637 010 7370	Cap [Seal holding plate]		1
28	637 013 0996	Shaft ass'y		1
29	637 013 1016	Shaft(upper)		1
30	637 008 8020	Gasket [Oil seal]		1
31	637 009 3772	Joint [Connector(upper)]		1
32	637 013 1023	Blade		1
⚠33	637 013 3416	Heater		1
34	637 013 1047	Insulator A		1
35	637 013 3775	Insulator B		1
36	637 013 1436	Insulator [Heater supporting insulator(small)]		1
37	637 013 1054	Holder(heater)		1
⚠38	637 012 4001	Sensor ass'y		1
39	637 012 4018	Holder(sensor)		1
⚠40	637 012 4063	Fuse ass'y		1
⚠41	637 013 1078	Control PCB ass'y		1
⚠42	637 013 3423	Power PCB ass'y		1
43	637 011 7850	Support (power PCB)		1
⚠44	637 013 3430	Power cord ass'y	New Zealand	1
	637 013 3447		Malaysia	1
45	637 007 7109	Bushing		1
⚠46	637 013 1443	Lead wire(140L)		1
47	637 007 5839	Sheet		1
48	637 007 5822	Terminal ass'y		1
⚠49	637 011 8819	Earth lead wire [Ground lead wire] 55L(GREEN/YELLOW)		1
50	637 013 3522	Plate (earth)		1
⚠51	637 013 3454	Lead wire 155L(BROWN)		1
⚠52	637 013 3461	Lead wire 155L(BLUE)		1
53	637 013 3478	Tube(90L)		1
⚠54	637 013 3485	Motor		1
55	637 013 2365	Belt		1
⚠56	637 013 2181	Capacitor		1
57	637 013 2303	Pulley(big)		1
58	637 011 7621	Holder [Pulley washer(A)]		1
59	637 013 2310	Pulley S		1

Key No.	Part No.	Description		Q'ty
60	637 013 5175	Inner case	New Zealand	1
61	637 013 5106	Inner case + Pos label	New Zealand	1
	637 013 5113		Malaysia	1
62	637 013 1221	Pad(unit)		1
63	637 013 1238	Pad(hopper)		1
64	637 011 7812	Cushion pad		1
65	637 013 1245	Inner cover(unit)		1
66	637 007 1619	Inner cover [Manual cover]		1
67	637 013 3492	Instruction manual		1
68	637 013 5120	Cook book	New Zealand	1
69	637 007 5280	Measuring cup	Malaysia	1
70	637 012 1949	Inner cover (accessory)	Malaysia	1
71	637 012 5015	Tapping screw, truss hd. 4×8mm		1
72	637 012 5022	Tapping screw, pan hd. 3×8mm		1
73	637 010 8773	Self-tapping screw, bind hd. 4×8mm		8
74	637 011 1216	Tapping screw, pan flange hd. 4×14mm		4
75	637 010 8919	Washer F 4×1mm		4
76	637 011 1360	Washer Z 4×6mm [Spacer]		4
77	637 012 5046	Tapping screw, truss hd. 4×14mm		2
78	637 011 1285	Self-tapping screw, truss hd. 4×8mm		4
79	637 012 5046	Tapping screw, pan hd. 4×14mm		2
80	637 010 8933	Washer 4mm		7
81	637 012 5053	Self-tapping screw, truss hd. 4×10mm		3
82	637 010 8787	Ring U		1
83	637 009 3796	Ring AE		1
84	637 009 3789	Ring C		2
85	637 010 8858	Screw, flat hd. 4×8mm		3
86	637 012 5114	Screw, truss hd. 4×8mm		2
87	637 010 1551	Washer spring 4mm		2
88	637 012 5107	Hexagon nut 4mm		2
89	637 010 8971	Screw, pan hd. 3×10mm		2
90	637 010 8995	Washer spring 3mm		2
91	637 010 8964	Hexagon nut 3mm		1
92	637 010 8988	Hexagon nut 3mm		1
93	637 010 8865	Tapping screw, pan hd. 3×6mm		2
94	637 012 5084	Tapping screw, pan hd. 3×8mm		3
95	637 011 1254	Tapping screw, pan flange hd. 4×10mm		2
96	637 011 1711	Tapping screw, pan hd. 3×14mm		2
97	637 011 1100	Screw, pan spring washer 4×6mm		3
98	637 012 5398	Screw set hexagon-socket 4×6mm		1
99	637 010 9053	Fixer		3
100	637 012 5039	CS washer 6mm		2
101	637 012 5411	Tapping screw, pan hd. 3×10mm		1

(ELECTRICAL PARTS LIST)

Parts Name	Part No.	Description	Q'ty	Code
IC	637 013 2372	UPD75064CU-014	1	IC 1
Triac	637 011 8871	TM561S-L	2	TAC101, TAC102
LED	637 013 1344	A-3335H	1	LD 1
Metalized Film Cap.	637 013 1351	CFJC22E104M-X	2	C103, C109
Photo Triac	637 013 2389	MOC3021	2	PH101, PH102
Varistor	637 013 2396	VE09M02750K	1	VAR 1
Varistor	637 011 8956	MFCN08D431K	1	VAR 2
Power Transformer	637 013 2402	T35-0240	1	PT 101
IC	637 013 1405	AN78N05	1	IC 101
Piezo Buzzer	637 013 1412	PKM17EPP-4001	1	BZ 101

SANYO

SANYO Electric Co., Ltd.
Osaka, Japan

Printed in Japan

SANYO

Notice

FILE NO.

■ CORRECTION ☐ PRODUCTION CHANGE
☐ SERVICE FLASH ☐ ADD INFORMATION
☐ ☐

Please add this notice to the Manual listed below.

Category: **Automatic Bread Maker** Date: **Jun. 2, 1997**

Model: **SBM-201** Effective from: Serial No. **10000002**

Destination: **New Zealand / Malaysia** REF No.: **SM-680078** Issue No.: **1**

The reason of change.

A: Misprint B: Quality Reliabilitise C: Standardization
D: Design E: Mistaken of the Parts No. F: Improvement
G: Value Analysis H:

Page & Section	Key No.		Part No.	Description		Q'ty	Interchangeability	Reason
27	68	Old	637 013 5120	Cook book	New Zealand	1	———	A
27	68	New	637 013 5120	Cook book	New Zealand	1	———	A
			637 013 3508		Malaysia	1		

Production Code: 343631822(New Zealand)
343631829(Malaysia)

REFERENCE NO. SM680078-01

Jun. 1997 Printed in Japan SANYO ELECTRIC CO., LTD

SANYO

FILE NO.

Notice

■ CORRECTION ☐ PRODUCTION CHANGE
☐ SERVICE FLASH ☐ ADD INFORMATION
☐ ☐

Please add this notice to the Manual listed below.

Category: **Automatic Bread Maker** Date: **Dec. 16, 1998**

Model: **SBM-201** Effective from: Serial No. ———

Destination: **New Zealand, Malaysia** REF No.: **SM-680078** Issue No.: **2**

The reason of change.

A: Misprint B: Quality Reliabilitise C: Standardization
D: Design E: Mistaken of the Parts No. F: Improvement
G: Value Analysis H:

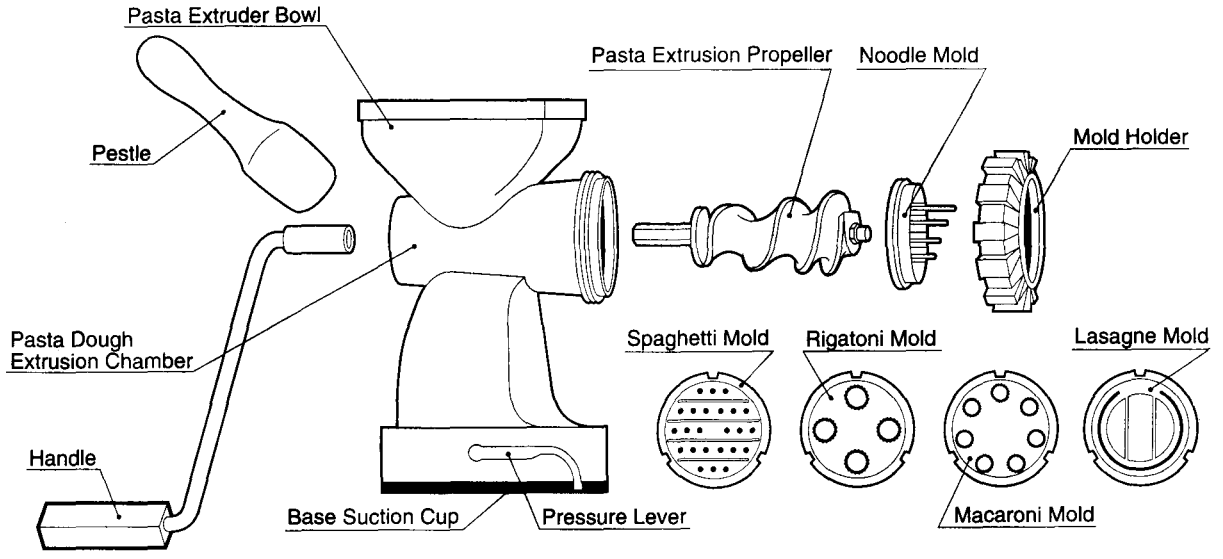
Page & Section	Key No.		Part No.	Description	Q'ty	Interchangeability	Reason
28	—	Old	637 013 2372	UPD75064CU-014 ———	1	———	A
28	—	New	637 013 1320	UPD75064CU-028 ———	1	———	A

Production Code: 343631822 (New Zealand)
343631829 (Malaysia)

REFERENCE NO. SM680078-02

Dec. 1998 Printed in Japan SANYO ELECTRIC CO., LTD

PASTA EXTRUDER PARTS



HOW TO ASSEMBLE PASTA EXTRUDER

- Place pasta extrusion propeller into pasta extrusion chamber. Place desired mold and mold holder onto extruder, as shown in illustration.
- Tightly screw mold holder into place.
- Attach the pasta extruder securely to a counter edge by turning the pressure lever in the opposite direction, creating a strong suction.
  Caution: The pressure lever will snap down quickly when pushed to the opposite direction. Avoid allowing fingers to be pinched in or caught under the lever.
- Place the handle on the extruder as shown.
- Divide pasta dough into 3 to 4 even sections. Place several of the sections in a bowl and cover with plastic wrap to prevent drying out.
- Place a flat tray or dish under pasta mold extruder to catch pasta as it is extruded.
- Place pasta dough pieces into pasta extruder bowl and push dough down, using the pestle. Turn extruder handle ***clockwise*** at the same time.
- As pasta is extruded, slightly turn the tray or dish so pasta will not clump together. Cut pasta into desired length using a sharp knife.
- Watch that pasta strands do not stick together as they are extruded, separating with fingers as necessary.
- If pasta dough is too sticky as it is extruded, stop extruding, and remove dough from pasta bowl and extrusion chamber.
- On counter top, knead a small amount of semolina flour or all-purpose flour into the dough, until it is smooth to the touch, and no longer sticky.
- Resume extruding remaining pasta dough.

SIMPLE POINTS FOR MAKING PERFECT PASTA

1. Cooking time will vary with the pasta's shape, size and dryness.
2. Fresh pasta takes around 1-3 minutes to cook, while dried pasta will cook in 3-15 minutes.
3. Bring a large pot of water (about 5 quarts) to a boil, and, if you like, add about 1-1/2 tsp. salt.
4. Scatter pasta in the boiling water and cook until the pasta is al-dente tender but still chewy. Drain pasta quickly and serve immediately.
5. For storing, freshly made and cut pasta can be left at room temperature until completely dry. Dry pasta will keep at a cool room temperature for one week or it may be wrapped tightly and stored in the refrigerator for one week.
6. It may also be tightly wrapped and frozen for up to 3 months.

CARE AND CLEANING TIPS FOR PASTA EXTRUDER

- To remove any pasta dough from parts, soak parts in mild, soapy water. Remove pasta dough using a soft sponge or brush.
- To remove pasta dough from small holes in noodle or spaghetti mold, use a toothpick. Pasta dough may also be removed from holes in molds with water. Use water from a faucet or kitchen sink sprayer which has strong water pressure.
- Extruder parts can be washed with a soft sponge, using soapy water. Dry with a soft towel.

SANYO RETAIL PRODUCT INFORMATION SHEET

MODEL: **SBM201**

BREADMAKER

	FEATURES	BENEFITS
1.	**Extra Large Size Loaf**	The Sanyo Breadmaker allows you to bake extra large loaves from 1 to 2 lbs.
2.	**New Rectangular 'Traditional' Loaf Shape**	Dimensions (mm) - 399W x 226D x 342H. The 'traditional' shaped loaf.
3.	**11 Bread Variety Settings**	You can produce a variety of different breads and doughs, including; Rye, Wholemeal, French, Pizza and Pasta Dough.
4.	**NZ Designed Colour Cookbook**	With lots of local ideas, ingredients and flavours.
5.	**Pasta Making Function**	A feature unique to Sanyo. Make your own pasta dough in only 14 minutes.
6.	**Viewing Window and Removable Top Lid**	Convenient window to check how your loaf is baking during the cooking cycle without effecting the temperature and results. Removable top lid for easy cleaning.
7.	**13 Hour Delay Finish - Including Dough**	Wake up to the aroma of freshly baked bread in the morning or any time of day or night. Delay finish dough or bread, for up to 13 hours.
8.	**Additional Ingredients Buzzer**	Allows you to add extra ingredients such as raisins, nuts or apricots near the end of the kneading process to ensure they remain whole.
9.	**Automatic Keep Warm Cycle**	The Breadmaker will automatically keep your bread warm for up to one hour, unless stopped or turned off.
10.	**Rapid Bake**	The Sanyo Breadmaker can bake your bread in as little as 2 hours. The fastest yeast bake time on the market.
11.	**LED Time Display**	Counts down the cycle time allowing you to see at a glance when your bread or dough is ready.
12.	**Power Consumption 470W**	Economical power usage.

FOR FURTHER INFORMATION CALL SANYO

☎ FREEPHONE 0508 425 425

***Specifications subject to change without notice.**

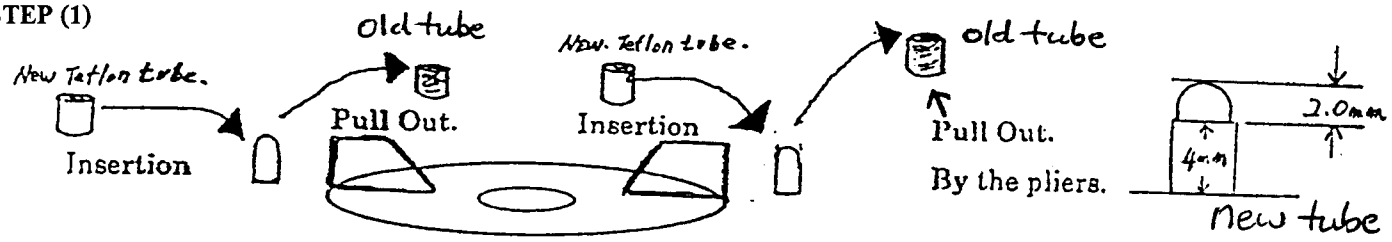
TECHNICAL INFORMATION BULLETIN

MAKE: SANYO	MODELS:	BULLETIN NO. 9711
		DATE: 05.09.97
S/NO.	SBM201	ISSUED BY: Blair Cooper
ALL		AUTHORISED BY:
		NO. OF PAGES: ONE

SPECIAL NOTE:

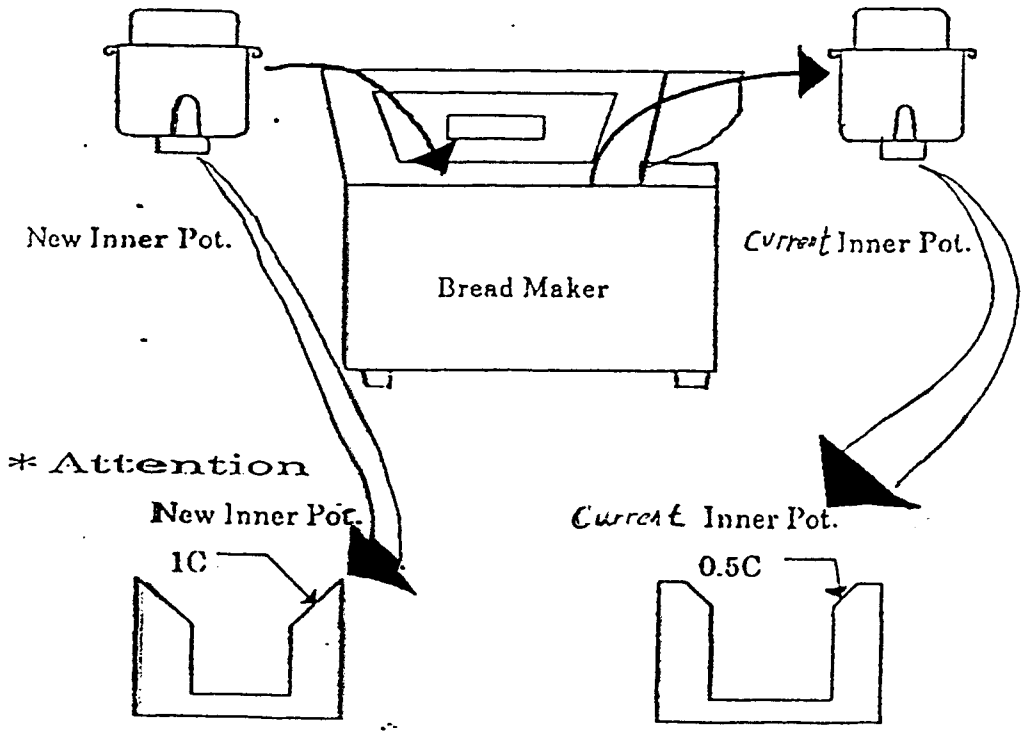
Bread pot popping out during kneading. Please check the teflon locating tubes in the inner cabinet. If they are damaged or missing, please order pot kit part number 9400037, and replace both teflon tubes and the inner pot.

STEP (1)



STEP 2

Chenge to new Inner Pot.



TECHNICAL INFORMATION BULLETIN

MAKE:	MODELS:	BULLETIN NO. 9803
SANYO	SBM20	DATE: 02.07.98
S/NO.	SBM201	ISSUED BY: Blair Cooper
ALL		AUTHORISED BY:
		NO. OF PAGES: ONE

SPECIAL NOTE:

SERVICE MANUAL TROUBLE SHOOTING GUIDE

The Service Manual for both these models have a Trouble-shooting Guide. These are intended only as a rough guide to help pinpoint the trouble.

The countermeasure indicated is not necessarily the answer to all problems. In any case, there are diagrams for both the Control Board and the Power Board along with circuit descriptions.

These Boards are to be repaired and not replaced under warranty.

No claim without prior authorisation from Sanyo NZ Ltd will be accepted for the replacement of these boards.