

Sunbeam 56386-014-000

Sunbeam/Oster 56386-014-000 Breadmaker Paddle Instruction Manual

Model: 56386-014-000

1. INTRODUCTION

This instruction manual provides important information regarding the Sunbeam/Oster 56386-014-000 breadmaker paddle. Please read this manual thoroughly before installation and use to ensure proper function and longevity of the product. This paddle is designed as a replacement part for compatible Sunbeam and Oster bread machine models.

2. PRODUCT OVERVIEW

The 56386-014-000 breadmaker paddle is a key component in your bread machine, responsible for kneading dough during the bread-making process. It is designed to fit securely onto the drive shaft within the bread pan, ensuring efficient mixing of ingredients.

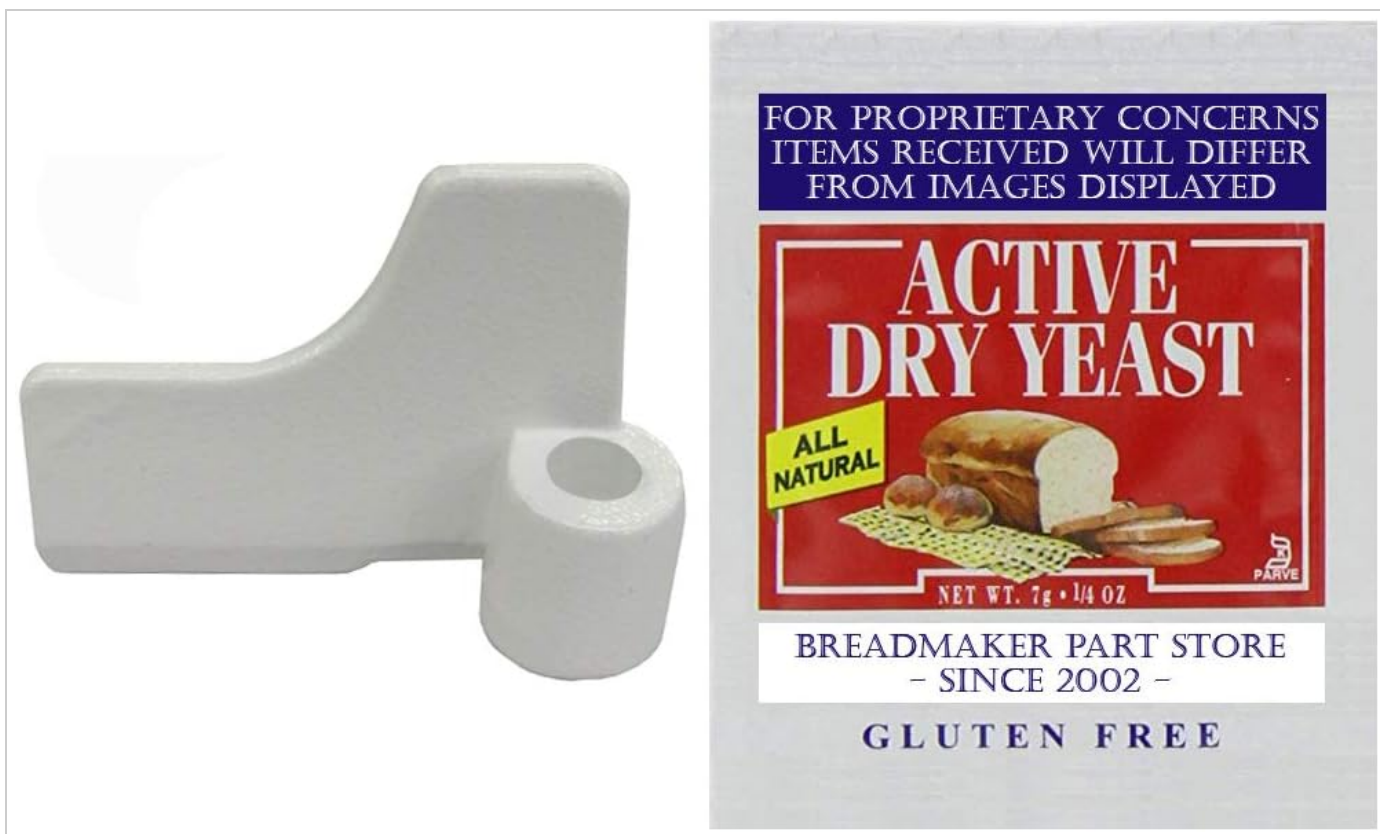


Image 1: The Sunbeam/Oster 56386-014-000 breadmaker paddle. This white paddle is designed to attach to the drive shaft inside a bread machine pan for kneading dough.

3. COMPATIBILITY

This paddle is compatible with the following Sunbeam and Oster bread maker models:

- Model 4807
- Model 4810
- Model 4811
- Model 4812
- Model 4832
- Model 4833
- Model 4839

Before installing, verify your bread machine's model number to ensure proper fit and function. The model number is typically located on the sides, bottom, or control panel of your appliance, often as an adhesive decal, ink stamp, or embedded impression.



Image 2: An important notice advising users to check the brand name and model number on the sides, bottom, or control panel of their appliance before ordering replacement parts.

4. SETUP AND INSTALLATION

1. **Ensure Safety:** Unplug your bread machine from the power outlet before handling any internal components.
2. **Remove Bread Pan:** Carefully remove the bread pan from the bread machine.
3. **Install Paddle:** Locate the drive shaft at the bottom of the bread pan. Align the opening of the new paddle with the drive shaft and firmly push it down until it is securely seated. Ensure it can rotate freely.
4. **Return Bread Pan:** Place the bread pan back into the bread machine, ensuring it is properly locked into position according to your bread machine's specific instructions.

Note: If replacing an old paddle, ensure all remnants of the previous paddle are removed from the drive shaft before installing the new one.

5. OPERATING INSTRUCTIONS

Once installed, the breadmaker paddle operates automatically as part of your bread machine's programmed cycle. It will knead the dough during the mixing phases. No manual intervention is required during operation.

- **Ingredient Placement:** Add ingredients to the bread pan according to your recipe, ensuring the paddle is not obstructed.
- **Monitoring:** Periodically check the kneading process to ensure the paddle is effectively mixing the dough.
- **Paddle Removal (Optional):** Some recipes or preferences may suggest removing the paddle before the final rise and bake cycle to prevent a hole in the finished loaf. Refer to your bread machine's manual for specific guidance on this procedure.

6. MAINTENANCE AND CLEANING

Regular cleaning of the breadmaker paddle is essential for hygiene and to prevent dough residue buildup.

1. **After Each Use:** After the bread has cooled and been removed from the pan, carefully remove the paddle from the drive shaft.
2. **Washing:** Wash the paddle with warm, soapy water. Use a soft brush or sponge to remove any stuck-on dough. Avoid abrasive cleaners or scouring pads that could damage the paddle's surface.
3. **Rinsing and Drying:** Rinse thoroughly under running water and dry completely before storing or reinstalling.
4. **Storage:** Store the paddle in a clean, dry place.

Caution: Do not use metal utensils to remove the paddle from the bread pan, as this may scratch or damage the non-stick coating of the pan or the paddle itself.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Paddle not turning or mixing dough effectively.	Paddle not seated correctly; drive shaft obstructed; excessive dough.	Ensure paddle is fully pushed onto the drive shaft. Check for dough buildup around the shaft. Reduce dough quantity if consistently overloaded.
Paddle stuck in bread loaf.	Common occurrence; paddle not removed before baking.	Carefully remove the paddle from the finished loaf using a non-abrasive tool. Consider removing the paddle before the final rise if your machine allows.
Coating on paddle flaking off.	Wear and tear; reaction to certain ingredients (e.g., vinegar); abrasive cleaning.	If flaking occurs, discontinue use and replace the paddle to prevent particles from entering food. Ensure gentle cleaning methods are used.

8. SPECIFICATIONS


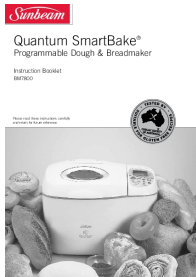




- **Model Number:** 56386-014-000
- **Manufacturer:** Oster (compatible with Sunbeam)
- **Item Weight:** Approximately 0.798 ounces
- **Package Dimensions:** Approximately 5.1 x 3.7 x 3.4 inches
- **ASIN:** B000UFF5L4
- **Date First Available:** September 9, 2003

9. WARRANTY AND SUPPORT

For specific warranty information or technical support regarding your Sunbeam or Oster bread machine, please refer to the original appliance's instruction manual or contact the manufacturer directly. This replacement paddle is subject to the terms and conditions of the retailer or manufacturer from which it was purchased.

For general inquiries, you may visit the [Sunbeam website](#) or [Oster website](#).



 <p>Sunbeam Bakehouse® Automatic bread maker and dough maker with Automatic Fruit & Nut Dispenser Instruction/Recipe Booklet BM4500</p>	<p>Sunbeam Bakehouse BM4500: Automatic Bread Maker & Dough Maker Instruction Manual</p> <p>User and recipe guide for the Sunbeam Bakehouse BM4500. Features include automatic bread making, dough preparation, fruit/nut dispenser, delay timer, and various menu settings for different bread types. Includes safety, care, and troubleshooting information.</p>
 <p>Sunbeam Quantum SmartBake® Programmable Dough & Breadmaker Instruction Booklet BM7800</p>	<p>Sunbeam Quantum SmartBake BM7800: Programmable Breadmaker Instruction Manual</p> <p>Discover how to make fresh bread and dough with the Sunbeam Quantum SmartBake BM7800. This instruction booklet provides detailed guides, recipes, and safety precautions for your programmable breadmaker.</p>
 <p>Sunbeam CKSBBR9050-033 Bread Maker User Guide & Recipes</p>	<p>Sunbeam CKSBBR9050-033 Bread Maker User Guide & Recipes</p> <p>Comprehensive user guide and recipe book for the Sunbeam CKSBBR9050-033 2lb breadmaker, featuring gluten-free settings. Includes operating instructions, safety precautions, troubleshooting tips, and various bread recipes.</p>
 <p>Sunbeam BREADMAKER User Manual with Recipes FABRICADOR DE PAN Y MASA Manual de Instrucciones con Recetas</p>	<p>Sunbeam Breadmaker User Manual with Recipes (Model 5891)</p> <p>Comprehensive user manual and recipe guide for the Sunbeam Breadmaker Model 5891, covering operation, settings, tips, and troubleshooting for delicious homemade bread.</p>
 <p>Sunbeam BREADMAKER User Manual with Recipes MÁQUINA PARA HACER PAN Manual de Instrucciones con Recetas</p>	<p>Sunbeam 5890 Bread Maker User Manual with Recipes</p> <p>User manual and recipe guide for the Sunbeam 5890 Bread Maker, featuring operating instructions, bread machine settings, troubleshooting tips, and a variety of bread recipes.</p>
 <p>Sunbeam Bakehouse® Multifunctional 1kg bread maker with gluten free option Instruction/Recipe Booklet BM3500S</p>	<p>Sunbeam Bakehouse BM3500S: Instruction and Recipe Booklet</p> <p>Comprehensive guide for the Sunbeam Bakehouse BM3500S multifunctional bread maker, including safety precautions, operating instructions, program settings, and recipes. Features include a gluten-free option and a 15-hour delay timer.</p>