

Oster CKSTBRTW20

Oster Expressbake Breadmaker User Manual

Model: CKSTBRTW20

Brand: Oster

INTRODUCTION

Welcome to the Oster Expressbake Breadmaker user manual. This guide provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new bread machine.

Please read this manual thoroughly before first use and keep it for future reference.



Front view of the Oster Expressbake Breadmaker, showcasing its compact design and the viewing window on top.

PRODUCT COMPONENTS AND FEATURES

Familiarize yourself with the key components and features of your Oster Expressbake Breadmaker for optimal use.

- **Removable Lid:** For easy access and cleaning.
- **Nonstick Aluminum Pan:** Ensures even heating and easy bread removal.
- **Easy-to-read LCD Display:** Provides clear information on settings and cycle progress.

- **Viewing Window:** Allows you to monitor the baking process without opening the lid.
- **Control Panel:** Intuitive buttons for program selection, crust color, loaf size, and delay timer.
- **Kneading Paddle:** Detachable for thorough mixing of ingredients.
- **Measuring Cup & Spoon:** Included for precise ingredient measurement.

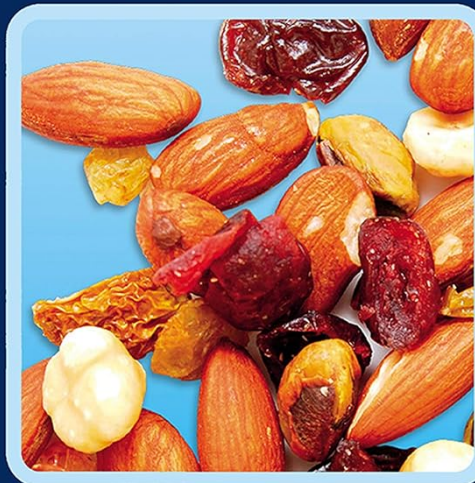


Detailed view highlighting the removable lid, nonstick aluminum pan, easy-to-read LCD display, and the viewing window of the breadmaker.

Convenient measuring cup & spoon included



Signal tells you when to add fruit or nuts to dough



Large-capacity breadmaker is great for families



13-hour timer so you can come home to fresh bread



Accessories included: a convenient measuring cup and spoon. The image also illustrates the large capacity pan, the 13-hour programmable timer, and the signal for adding fruits or nuts.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials from the breadmaker and its accessories.
2. **Initial Cleaning:** Before first use, wash the bread pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the breadmaker with a damp cloth.
3. **Placement:** Place the breadmaker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **First Bake Preparation:** It is recommended to run an empty "Bake" cycle for about 10 minutes on the first use to burn off any manufacturing residues. Ensure the bread pan is empty during this process. Allow the unit to cool completely afterward.

OPERATING INSTRUCTIONS

Control Panel Overview



The control panel features an LCD display, loaf size selection, crust color options, menu select, and On/Off button.

- **LCD Display:** Shows selected program, loaf size, crust color, and remaining time.
- **Loaf Size Button:** Selects 1.0 lb, 1.5 lb, or 2.0 lb loaf.
- **Crust Color Button:** Chooses Light, Medium, Dark, or Rapid crust.
- **Menu Select Button:** Cycles through the 12 available programs.
- **On/Off Button:** Starts and stops the baking cycle.
- **Delay Time Buttons (Up/Down Arrows):** Adjusts the delay timer for deferred baking.

Baking Programs

Your breadmaker offers 12 versatile settings to prepare a variety of breads, doughs, and jams.



12 SETTINGS

to prepare a wide variety of
bread, pasta, doughs & jams



The breadmaker features 12 distinct settings for a wide range of recipes, including various bread types, doughs, and jams.

1. **Basic:** For white and mixed breads.
2. **French:** For light breads with a crispy crust.
3. **Whole Wheat:** For whole wheat breads.
4. **Sweet:** For breads with high sugar content.
5. **Ultra Fast (1.5 Lb):** Quick baking for 1.5 lb loaves.
6. **Ultra Fast (2.0 Lb):** Quick baking for 2.0 lb loaves.
7. **Quick:** For quick breads using baking powder/soda.
8. **European:** For denser, chewier European-style breads.
9. **Dough:** Prepares dough for rolls, pizza, etc., without baking.
10. **Bagel Dough:** Specifically for bagel dough.
11. **Jam:** For making homemade jams.
12. **Bake:** For baking pre-prepared dough or for additional baking time.

Baking Process

The Oster Expressbake Breadmaker automates the kneading, rising, and baking process.



Breadmaker automatically **kneads, rises & bakes** up to a 2-pound loaf



Bake bread in under an hour!

The breadmaker handles the entire process from kneading to baking, capable of producing up to a 2-pound loaf. The Expressbake setting allows for baking in under an hour.

1. **Add Ingredients:** Always add liquid ingredients first, followed by dry ingredients. Make a small indentation in the dry ingredients for the yeast, ensuring it does not touch the liquid or salt.
2. **Select Program:** Use the "Menu Select" button to choose your desired program.
3. **Choose Loaf Size and Crust Color:** Press the "Loaf Size" and "Crust Color" buttons to make your selections.
4. **Set Delay Timer (Optional):** If you wish to delay the start of the baking cycle, use the "Delay Time" buttons.
5. **Start Baking:** Press the "On/Off" button to begin the cycle. The breadmaker will automatically knead, rise, and bake the bread.
6. **Fruit/Nut Dispenser:** The breadmaker will signal when it's time to add fruits, nuts, or other mix-ins during the kneading cycle.
7. **Completion:** Once the cycle is complete, the breadmaker will beep. Carefully remove the bread pan using oven mitts.
8. **Cooling:** Invert the pan to release the bread onto a wire rack and allow it to cool completely before slicing.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Oster Expressbake Breadmaker.

- **Cleaning the Bread Pan and Kneading Paddle:**

After each use, remove the bread pan and kneading paddle. Fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough. Use a soft sponge or cloth to clean. *Do not use abrasive cleaners or scouring pads* as they can damage the nonstick coating. Rinse thoroughly and dry completely. The bread pan and kneading paddle are **Hand Wash Only**.

- **Cleaning the Exterior:**

Wipe the exterior of the breadmaker with a damp cloth. Do not immerse the main unit in water or any other liquid.

- **Cleaning the Lid and Viewing Window:**

The removable lid can be wiped clean with a damp cloth. For the viewing window, use a soft cloth and a mild glass cleaner if necessary, avoiding harsh chemicals.

- **Storage:**

Ensure the breadmaker is clean and completely dry before storing. Store in a cool, dry place.



The breadmaker with its lid open, revealing the nonstick bread pan and a freshly baked loaf, demonstrating ease of access for cleaning.

If you encounter issues with your breadmaker, refer to the common problems and solutions below.

Problem	Possible Cause	Solution
Bread does not rise or rises too much.	Incorrect yeast amount, expired yeast, incorrect water temperature, wrong flour type.	Ensure yeast is fresh and measured accurately. Use lukewarm water (105-115°F / 40-46°C). Verify correct flour type for the recipe.
Bread is too dense or heavy.	Too much flour, not enough liquid, high altitude.	Measure ingredients precisely. Adjust liquid slightly for high altitude.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool. Use a non-metallic utensil to carefully remove the paddle.
Breadmaker not starting.	Not plugged in, lid not closed properly, program not selected.	Check power connection. Ensure lid is securely closed. Select a program and press Start.

For more detailed troubleshooting and specific error codes, please refer to the complete user manual available for download from the manufacturer's website or the provided PDF document.

PRODUCT SPECIFICATIONS

Brand	Oster
Model Number	CKSTBRTW20
Color	White/Ivory
Product Dimensions	14"W x 14"H
Wattage	650 Watts
Loaf Capacity	Up to 2.0 pounds
Number of Programs	12
Product Care Instructions	Hand Wash Only
Item Weight	8 pounds
UPC	049500819538, 034264431928
Date First Available	April 12, 2010



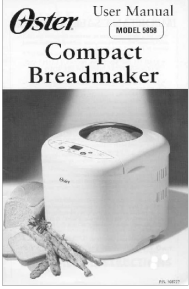


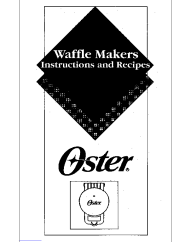

Approximate dimensions of the Oster Expressbake Breadmaker.


WARRANTY AND SUPPORT

For detailed warranty information, product registration, and customer support, please refer to the official user manual included with your product or visit the Oster official website.

You can also find additional resources and contact information on the [Oster Store on Amazon](#).

Related Documents - CKSTBRTW20

	<p>Oster Compact Breadmaker User Manual - Model 5858</p> <p>Comprehensive user manual for the Oster Compact Breadmaker, Model 5858. Learn how to use, maintain, and troubleshoot your breadmaker, with various recipes for delicious homemade bread.</p>
	<p>Oster 2LB Breadmaker with Express Bake User Guide & Recipes</p> <p>Comprehensive user guide and recipe book for the Oster 2LB Breadmaker with Express Bake (Model CKSTBR9050). Includes detailed instructions on operation, safety precautions, cleaning, troubleshooting, and a variety of bread recipes.</p>
	<p>Oster BLSTDG Series Blender User Manual and Recipes</p> <p>Comprehensive user manual for the Oster BLSTDG Series Blender, covering important safeguards, features, operating instructions, cleaning, storage, recipes, and warranty information.</p>
	<p>Oster Waffle Makers: Instructions and Recipes</p> <p>A comprehensive guide to using Oster waffle makers, including important safety information, operating instructions, care and cleaning tips, and a variety of delicious waffle recipes and toppings.</p>
	<p>Manual de Instrucciones Oster XL Express Multi-Cooker CKSTPCEC8801</p> <p>Guía completa de instrucciones para el Oster XL Express Multi-Cooker (Modelo CKSTPCEC8801), cubriendo seguridad, uso, mantenimiento y solución de problemas.</p>



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OWNER'S GUIDE

IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

[Oster BL660 Owner's Guide: Refurbished Product Information and Support](#)

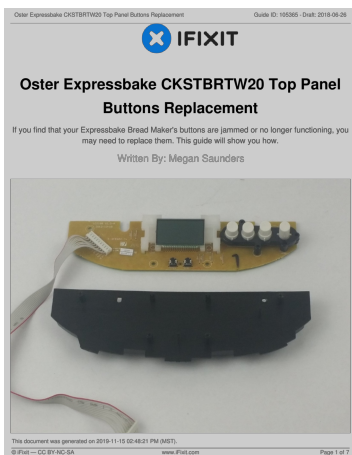
Comprehensive owner's guide for the Oster BL660 blender, detailing accessory variations, important notes on refurbished units, and product support contact information.

Documents - Oster – CKSTBRTW20



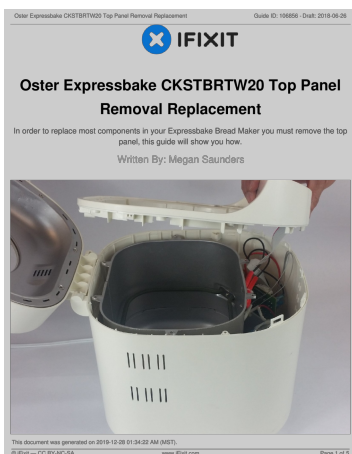
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 Draft: 2018-06-26 Oster Expressbake **CKSTBRTW20** Inner Chamber Replacement
 Replace the inner cooking chamber to bring your breadmaker back to breadmaking
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 lang:en score:38 filesize: 1.71 M page_count: 8 document date: 2019-11-07



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 Replacement If you find that your Expressbake Bread Maker s buttons are jammed or
 no longer functioning, you may need to replace them. This guide will show...
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 106856 - Draft: 2018-06-26 Oster Expressbake **CKSTBRTW20** Top Panel Removal
 Replacement In order to replace most components in your Expressbake Bread Maker
 you must remove the top panel, this guide will show you how. Written By: Me...
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Oster Expressbake **CKSTBRTW20** Top Viewing Glass Replacement Guide ID:

104179 - Draft: 2018-06-26 Oster Expressbake **CKSTBRTW20** Top Viewing Glass

Replacement If you find yourself unable to view you Expressbake Bread Maker

cooking your bread, you may need to replace the viewing glass. Written By: Mega...

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Please see the Care Cleaning section of manual What do I if dough does not mix Make sure baking pan

and kneading blade are User Guide Recipes Guía del Usuario Recetas Quick Use this setting for bread

quickly time is slightly longer than Your OSTER® breadmaker can bake great in under 1 hour 4 oster 5

HoW to Preparing your Place on a counter where plug will reach an outlet DO NOT yet machine into wall

You be shown later when 2 you open top without hitting kitchen cabinets P N 133700 Rev C Breadmaker

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manual What do I if dough does not mix Make sure baking pan and kneading blade are properly 4 oster

HOW TO Preparing your breadmaker 1 Place on a counter where plug will reach an outlet DO NOT yet

machine into wall You be shown later when to this 2 you can open top without hitting kitchen cabinets

User Guide Recipes Guía del Usuario Recetas Safety Seguridad IMPORTANT SAFEGUARDS When

using electrical appliances basic safety precautions should always followed including following Read all

instructions product labels warnings before Your OSTER® bake great bread in under hour This is called

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Pour les questions sur les produits, communiquez avec : Sunbeam Consumer
Service tats-Unis : 1.800.3 ... , Floride 33431. SPR-063009 Machine pain
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