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Oster CKSTBR9050

# Oster Expressbake Bread Maker Instruction Manual

Model: CKSTBR9050-NP | Brand: Oster

## INTRODUCTION

Welcome to the world of homemade bread with your new Oster Expressbake Bread Maker. This appliance is designed to simplify the bread-making process, offering a variety of settings for different bread types, doughs, and even jams. Enjoy fresh, delicious bread with minimal effort.

## PRODUCT OVERVIEW AND KEY FEATURES

The Oster Expressbake Bread Maker (CKSTBR9050-NP) is a versatile kitchen appliance designed for ease of use and consistent results. It features a compact design and intuitive controls.



Front view of the Oster Expressbake Bread Maker, showing the control panel and viewing window.



Internal view highlighting the removable lid, nonstick aluminum pan, and easy-to-read LCD display.

### Key Features:

- **2-Pound Loaf Capacity:** Ideal for families, allowing for larger bread batches.
- **13 Settings:** Offers a wide range of options for various breads, doughs, and jams.
- **Gluten-Free Setting:** Dedicated program for preparing gluten-free bread.
- **Express Bake Setting:** Bakes bread in under an hour for quick results.
- **Crust Color Selection:** Choose from light, medium, or dark crusts.
- **13-Hour Programmable Timer:** Allows for delayed baking, so you can wake up to fresh bread.
- **Convenient Accessories:** Includes a measuring cup and spoon.

### Product Features Video: A Closer Look

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This video provides a detailed visual overview of the Oster Expressbake Bread Maker, showcasing its various components and features, including the bread pan, kneading paddle, and control panel. It highlights the ease of use and the different settings available.

### SETUP GUIDE

1. **Unpacking:** Carefully remove all packaging materials from the bread maker and its accessories.
2. **Cleaning:** Before first use, wash the bread pan and kneading paddle with warm, soapy water. Wipe the exterior of the unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
4. **Install Bread Pan:** Insert the kneading paddle onto the shaft inside the bread pan. Place the bread pan into the bread maker, ensuring it clicks securely into place.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.



The included measuring cup and spoon are essential for accurate ingredient measurement.



The control panel displays the 13 available settings for various bread types and functions.

## OPERATING INSTRUCTIONS

Follow these steps for successful bread baking:

1. **Add Ingredients:** Always add liquid ingredients first, followed by dry ingredients. Create a small well in the dry ingredients for the yeast, ensuring it does not come into direct contact with liquids or salt initially.
2. **Select Program:** Press the "Menu Select" button to choose from the 13 available settings (e.g., Basic, French, Whole Wheat, Sweet, Gluten-Free, Express Bake, Dough, Jam, Cake).
3. **Choose Loaf Size:** Press the "Loaf Size" button to select your desired loaf size (1.0 lb, 1.5 lb, or 2.0 lb).
4. **Select Crust Color:** Press the "Crust Color" button to choose your preferred crust shade (Light, Medium, or Dark).
5. **Start Baking:** Press the "Start/Stop" button to begin the baking cycle. The machine will automatically knead, rise, and bake the bread.
6. **Delayed Baking (Optional):** To use the 13-hour programmable timer, add ingredients, then set the desired delay time before pressing "Start/Stop".

Important Tips for Best Results:

- Ensure all ingredients are at room temperature unless otherwise specified in the recipe.
- Measure ingredients precisely. Use the provided measuring cup and spoon for accuracy.
- During the kneading cycle, use a rubber spatula to scrape down any flour from the sides of the pan to ensure all ingredients are incorporated.
- Avoid opening the lid during the baking cycle, especially during the rising phase, as this can affect the bread's texture.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your bread maker.

- **After Each Use:** Unplug the bread maker and allow it to cool completely before cleaning.
- **Bread Pan and Kneading Paddle:** Remove the bread pan and kneading paddle. Wash them with warm, soapy water. Do not use abrasive cleaners or scouring pads, as this can damage the nonstick coating. Rinse thoroughly and dry completely.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not immerse the unit in water or any other liquid.
- **Lid:** The inner lid is detachable for easy cleaning. Wipe it down with a damp cloth.
- **Storage:** Store the bread maker in a dry, cool place when not in use.

TROUBLESHOOTING

If you encounter issues with your bread maker, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Bread is too dense or flat	Too much liquid, old yeast, or incorrect ingredient order.	Reduce liquid slightly. Ensure yeast is fresh. Always add liquids first, then dry ingredients, with yeast last in a well.
Bread did not rise	Inactive yeast, water too hot/cold, or too much salt/sugar.	Check yeast expiration. Use water between 77°-85°F. Measure salt and sugar accurately.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool. Use the provided metal hook to carefully remove the paddle.
Machine not starting	Not plugged in, lid not closed, or incorrect program selection.	Ensure power cord is securely plugged in. Close the lid firmly. Verify program settings.

PRODUCT SPECIFICATIONS

- **Model Number:** CKSTBR9050
- **Color:** White
- **Loaf Capacity:** Up to 2 pounds
- **Number of Programs:** 13
- **Product Dimensions:** 12.1"D x 13.5"W x 13.2"H
- **Item Weight:** 8 pounds
- **Manufacturer:** Oster
- **UPC:** 750343688389, 034264440203

- **First Available Date:** January 17, 2011



Detailed dimensions of the Oster Expressbake Bread Maker.

## WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official user guide provided with your product or visit the Oster website. A digital version of the user guide is often available for download.

For additional assistance, you may also refer to the [User Guide \(PDF\)](#).

Related Documents - CKSTBR9050

	<p><a href="#">Oster 2LB Breadmaker with Express Bake User Guide &amp; Recipes</a></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><a href="#">Oster Compact Breadmaker User Manual - Model 5858</a></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><a href="#">Oster 2 lb. EXPRESSBAKE™ Breadmaker User Manual and Recipes</a></p> <p>Comprehensive user manual and recipe guide for the Oster 2 lb. EXPRESSBAKE™ Breadmaker, covering setup, operation, safety precautions, troubleshooting, and various bread recipes.</p>
	<p><a href="#">Oster Waffle Makers: Instructions and Recipes</a></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><a href="#">Oster Automatic Espresso, Cappuccino &amp; Latte Maker Instruction Manual</a></p> <p>Learn to operate and maintain your Oster Automatic Espresso, Cappuccino &amp; Latte Maker (models BVSTEM6601R, BVSTEM6601W, BVSTEM6601S, BVSTEM6601C) with this comprehensive instruction manual. Discover features for brewing espresso, cappuccino, and latte using ground coffee or E.S.E. pods.</p>



[Oster PrimaLATTE Automatic Espresso, Cappuccino & Latte Maker Instruction Manual](#)

Discover how to use and maintain your Oster PrimaLATTE Automatic Espresso, Cappuccino, and Latte Maker (Models BVSTEM6601R, BVSTEM6601W, BVSTEM6601S, BVSTEM6601C) with this comprehensive instruction manual. Learn to brew perfect espresso, cappuccino, and latte at home.