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Oster Deluxe Bread & Dough Maker

Oster Deluxe Bread & Dough Maker Instruction Manual

Model: Deluxe Bread & Dough Maker

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1. SAFETY GUIDELINES

Before operating your Oster Deluxe Bread & Dough Maker, please read and understand all safety instructions. Failure to follow these guidelines may result in injury or damage to the appliance.

- Always unplug the bread maker from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended household use.
- To disconnect, turn any control to "off," then remove plug from wall outlet.
- Do not touch hot surfaces. Use handles or knobs.

2. SETUP AND FIRST USE

2.1. Components of Your Bread Maker

Familiarize yourself with the main parts of your Oster Deluxe Bread & Dough Maker:

- **Lid:** With a viewing window to monitor the baking process.

- **Control Panel:** Features buttons for program selection, crust color, loaf size, and start/stop.
- **Baking Pan:** Removable non-stick pan where ingredients are placed and bread is baked.
- **Kneading Paddle:** Attaches to the shaft inside the baking pan for mixing and kneading dough.
- **Heating Element:** Located at the bottom of the unit, responsible for baking.
- **Measuring Cup and Spoon:** Included for accurate ingredient measurement.

2.2. Getting to Know the Operation Panel

The control panel allows you to select various settings for your bread. Common buttons and their functions include:

- **MENU:** Cycles through available bread programs (e.g., Basic, French, Whole Wheat, Dough, Sweet, Rapid).
- **CRUST COLOR:** Selects light, medium, or dark crust.
- **LOAF SIZE:** Chooses between different loaf weights (e.g., 1.5 lb, 2.0 lb).
- **START/STOP:** Initiates or cancels a selected program. Press and hold to stop a program.
- **TIMER/DELAY:** Sets a delayed start time for baking.

2.3. Step-by-Step Directions for First Use

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the baking pan and kneading paddle with warm, soapy water. Dry thoroughly. Wipe the exterior of the bread maker with a damp cloth.
3. **Position:** Place the bread maker on a stable, heat-resistant, and dry surface, ensuring adequate ventilation around the unit.
4. **Initial Burn-off (Optional):** Some manufacturers recommend running an empty cycle (e.g., "Bake" cycle for 10 minutes) to burn off any manufacturing residues. Ensure good ventilation during this process.
5. **Ready for Baking:** Your bread maker is now ready for use.

3. OPERATION: BAKING YOUR FIRST LOAF

3.1. Using a Bread Mix (Simplified Process)

Using a pre-packaged bread mix simplifies the baking process significantly. Follow these general steps:

1. **Insert Paddle:** Place the kneading paddle onto the shaft inside the baking pan.
2. **Add Liquids:** Pour the specified amount of liquid (water, milk, etc.) into the baking pan first.
3. **Add Dry Mix:** Add the entire bread mix package to the pan.
4. **Add Yeast:** If the yeast is in a separate packet, add it last, usually on top of the dry mix, away from liquids.
5. **Place Pan:** Securely place the baking pan into the bread maker. Close the lid.
6. **Select Program:** Press the MENU button to select the appropriate program for your bread mix (e.g., "Basic" or "White Bread").
7. **Select Crust/Loaf Size:** Adjust CRUST COLOR and LOAF SIZE settings if desired and applicable to your mix.
8. **Start:** Press the START/STOP button. The bread maker will begin the cycle.
9. **Remove Bread:** Once the cycle is complete and the "beep" sounds, unplug the unit. Carefully remove the hot baking pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool. Remove the kneading paddle if it remains in the loaf.

3.2. The Art and Science of Baking Great Tasting Bread

Understanding the basic ingredients and process is key to successful bread making, even when not using a mix.

Basic Ingredients

- **Flour:** The structural base of bread. Use bread flour for best results, or all-purpose flour for lighter loaves.
- **Yeast:** The leavening agent that makes bread rise. Ensure it is fresh and active.
- **Liquid:** Water or milk activates the yeast and hydrates the flour. Temperature is crucial (warm, not hot).
- **Salt:** Enhances flavor and controls yeast activity.
- **Sugar/Sweetener:** Feeds the yeast and adds flavor and browning.
- **Fat (Butter/Oil):** Improves texture, moisture, and shelf life.

The Process, Simplified

The bread maker automates these steps:

1. **Mixing:** Ingredients are combined to form a dough.
2. **Kneading:** Develops gluten for structure and elasticity.
3. **Rising (Proofing):** Yeast ferments, producing carbon dioxide that makes the dough rise.
4. **Punch Down (Optional):** Releases gases, often done automatically by the machine.
5. **Second Rise:** Allows the dough to rise again before baking.
6. **Baking:** Heat sets the structure, browns the crust, and cooks the bread.

4. RECIPES

This manual includes a variety of recipes specifically developed for your Oster Deluxe Bread & Dough Maker. Always use precise measurements and follow the ingredient order as specified in each recipe for optimal results.

- **White Breads:** Classic recipes for soft, fluffy white loaves.
- **Multi-Grain and Wheat Breads:** Recipes incorporating various grains and whole wheat flour for hearty, nutritious bread.
- **French Breads:** Instructions for creating crusty French-style loaves.
- **Sweet Breads:** Recipes for sweeter loaves, often containing fruits, nuts, or spices.
- **Doughs Only:** Instructions for preparing doughs for pizzas, rolls, or pastries that can be baked in a conventional oven.
- **The Finishing Touch: Spreads and Glazes:** Complementary recipes to enhance your freshly baked bread.

Refer to the specific recipe pages within this manual for detailed ingredient lists and step-by-step instructions for each bread type.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your bread maker and ensure consistent baking results.

1. **Unplug and Cool:** Always unplug the bread maker and allow it to cool completely before cleaning.
2. **Baking Pan and Kneading Paddle:** Remove the baking pan and kneading paddle. Wash them with warm, soapy water. Do not use abrasive cleaners or scouring pads, as this can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Interior:** Wipe the interior of the bread maker with a soft, damp cloth. Remove any crumbs or flour residue. Do not use harsh chemicals.
4. **Exterior:** Wipe the exterior surface with a soft, damp cloth. Do not immerse the main unit in water.
5. **Storage:** Store the bread maker in a clean, dry place when not in use. Ensure the baking pan and paddle are dry before storing.

6. TROUBLESHOOTING TIPS

If you encounter issues with your bread maker, consult the following common troubleshooting solutions:

Problem	Possible Cause	Solution
Bread does not rise or rises too little.	Expired or inactive yeast; incorrect liquid temperature; too much salt; not enough sugar.	Check yeast expiration date. Use warm (105-115°F / 40-46°C) water. Ensure correct measurements of salt and sugar.
Bread rises too much and collapses.	Too much yeast; too much liquid; too much sugar; high altitude.	Reduce yeast slightly. Reduce liquid by 1-2 tablespoons. Reduce sugar. See "Baking at High Altitudes" section.
Bread is too dense or heavy.	Not enough liquid; too much flour; old yeast; wrong flour type.	Increase liquid slightly. Ensure accurate flour measurement. Use fresh yeast. Use bread flour for best results.
Crust is too thick or dark.	Crust color setting too high; too much sugar.	Select a lighter crust setting. Reduce sugar slightly in recipe.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle using a non-metallic utensil.

6.1. Baking at High Altitudes

At higher altitudes, atmospheric pressure is lower, causing dough to rise faster. This may require adjustments to your recipes:

- **Reduce Yeast:** Decrease the amount of yeast by 1/4 to 1/2 teaspoon per loaf.
- **Increase Liquid:** Add 1-2 tablespoons more liquid to compensate for increased evaporation.
- **Increase Salt:** A slight increase in salt (1/8 teaspoon) can help control yeast activity.
- **Reduce Sugar:** Decrease sugar by 1-2 teaspoons to prevent over-browning and over-rising.

Experiment with small adjustments until you find the ideal balance for your specific altitude.

7. PRODUCT SPECIFICATIONS

These specifications are typical for the Oster Deluxe Bread & Dough Maker. Specific models may vary slightly.

- **Model:** Deluxe Bread & Dough Maker
- **Power:** 600-700 Watts (typical)
- **Voltage:** 120V, 60Hz (North America)
- **Loaf Sizes:** 1.5 lb, 2.0 lb (common)
- **Programs:** Basic, French, Whole Wheat, Sweet, Dough, Rapid, Bake, etc. (number varies by model)
- **Crust Settings:** Light, Medium, Dark
- **Delay Timer:** Up to 13 hours (typical)
- **Dimensions:** Approximately 14" H x 10" W x 13" D (varies by design)
- **Weight:** Approximately 10-15 lbs (varies by design)

8. WARRANTY AND CUSTOMER SUPPORT

Oster products are manufactured to high-quality standards. This product is covered by a limited warranty. Please refer to the separate warranty card included with your purchase for specific terms and conditions, including warranty period and coverage details.

Customer Support

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Oster Customer Service:

- **Website:** Visit the official Oster website for FAQs and support resources.
- **Phone:** Refer to your warranty card or the Oster website for the most current customer service phone number.
- **Email:** Contact support via email as provided on the official website.

When contacting support, please have your product model number and purchase date available.

9. HOW TO ORDER OSTER BREAD MIXES

For convenience, Oster may offer a range of pre-packaged bread mixes designed for optimal performance with your bread maker. To inquire about or order Oster brand bread mixes:

- Visit the official Oster website.
- Check with authorized Oster retailers or online marketplaces.
- Refer to any promotional materials or inserts included with your bread maker for specific ordering information.