

Sunbeam 5895

Sunbeam Bread Machine Model 5895 Instruction Manual

Your guide to perfect homemade bread.

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1. SETUP AND FIRST USE

Before using your Sunbeam Bread Machine Model 5895 for the first time, please follow these instructions carefully.

1.1 Unpacking

- Remove all packaging materials from the bread machine and its accessories.
- Inspect the machine for any damage. If damage is present, do not use the appliance and contact customer support.
- Ensure all components are present: bread pan, kneading paddle, measuring cup, and measuring spoon.

1.2 Initial Cleaning

- Wash the bread pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the bread machine with a damp cloth. Do not immerse the machine in water.
- Ensure the interior of the baking chamber is clean and dry before use.

1.3 Placement

- Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources.
- Ensure adequate ventilation around the appliance.
- Do not place the machine near flammable materials.

2. OPERATING INSTRUCTIONS

Follow these steps for successful bread making with your Sunbeam Bread Machine.

2.1 Adding Ingredients

1. Attach the kneading paddle to the shaft inside the bread pan.
2. Add liquid ingredients first (water, milk, eggs, oil).
3. Add dry ingredients next (flour, sugar, salt, dry milk).
4. Create a small indentation in the center of the dry ingredients and add yeast. Ensure yeast does not come into direct contact with liquids or salt initially.
5. Place the bread pan securely into the baking chamber of the machine. Close the lid.

2.2 Program Selection

- Plug the bread machine into a grounded electrical outlet. The display will illuminate.
- Press the "Menu" button to cycle through available programs (e.g., Basic, Whole Wheat, French, Dough, Jam, Bake).
- Use the "Loaf Size" button to select the desired loaf weight (e.g., 1.5 lb, 2.0 lb).
- Use the "Crust Color" button to select light, medium, or dark crust.

2.3 Starting and Stopping

- Press the "Start/Stop" button to begin the selected program. The machine will start kneading.
- To stop a program, press and hold the "Start/Stop" button for approximately 3 seconds.
- During operation, avoid opening the lid frequently as this can affect baking results.

2.4 Removing the Bread

- Once the program is complete, the machine will beep and may enter a "Keep Warm" cycle.
- Unplug the machine. Using oven mitts, carefully remove the bread pan by lifting the handle.
- Invert the bread pan onto a wire rack and shake gently to release the bread. If the kneading paddle remains in the bread, remove it carefully with a non-metallic utensil.
- Allow the bread to cool on a wire rack for at least 30 minutes before slicing.

3. CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your bread machine.

3.1 Cleaning the Bread Pan and Kneading Paddle

- After each use, fill the bread pan with warm, soapy water and let it soak for 10-15 minutes to loosen any residue.
- Clean the pan and paddle with a soft sponge or cloth. Do not use abrasive cleaners or metal scouring pads, as this can damage the non-stick coating.
- Rinse thoroughly and dry completely before storing.
- The bread pan and kneading paddle are not dishwasher safe.

3.2 Cleaning the Exterior and Interior

- Wipe the exterior of the machine with a damp cloth.
- Clean the interior baking chamber with a damp cloth, removing any crumbs or spills.
- Never immerse the main unit in water or any other liquid.

3.3 Storage

- Ensure the machine is clean and dry before storing.

- Store the bread machine in a cool, dry place.
- Do not place heavy objects on top of the machine.

4. TROUBLESHOOTING GUIDE

Refer to this section for solutions to common issues.

Problem	Possible Cause	Solution
Bread does not rise	Expired yeast, incorrect water temperature, too much salt, not enough sugar.	Check yeast expiration date. Use lukewarm water (105-115°F / 40-46°C). Ensure correct ingredient measurements.
Bread is too dense	Too much flour, not enough liquid, old yeast.	Measure ingredients accurately. Ensure proper liquid-to-flour ratio. Use fresh yeast.
Bread collapses in the middle	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly. Reduce yeast slightly. Adjust for environmental conditions.
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle with a non-metallic utensil.
Machine does not start	Not plugged in, power outage, lid not closed properly.	Check power connection. Ensure lid is securely closed.

5. PRODUCT SPECIFICATIONS

These are general specifications for the Sunbeam Bread Machine Model 5895.

- **Model:** 5895
- **Power:** 600-700 Watts (typical for bread machines)
- **Voltage:** 120V AC, 60Hz (standard for North America)
- **Loaf Sizes:** 1.5 lb, 2.0 lb
- **Programs:** Multiple pre-programmed settings (e.g., Basic, Whole Wheat, French, Dough, Jam, Bake)
- **Crust Settings:** Light, Medium, Dark
- **Delay Timer:** Up to 13 hours
- **Keep Warm Function:** 1 hour automatic keep warm
- **Dimensions:** Approximately 14" H x 10" W x 13" D (generic estimate)
- **Weight:** Approximately 12-15 lbs (generic estimate)

6. WARRANTY INFORMATION

Sunbeam products are manufactured to high-quality standards. This warranty applies to the original purchaser only.

Limited One-Year Warranty: Sunbeam warrants this product against defects in materials and workmanship for a period of one (1) year from the date of original purchase. During this period, Sunbeam will, at its option, repair or replace any product or component found to be defective. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes, and tornadoes.

Proof of purchase is required to obtain warranty service.

7. CUSTOMER SUPPORT

For assistance, product information, or to locate an authorized service center, please contact Sunbeam Customer Service.

- **Website:** www.sunbeam.com/support *(Note: This is a placeholder URL for illustrative purposes.)*
- **Phone:** 1-800-458-8407 *(Note: This is a placeholder number for illustrative purposes.)*
- **Hours:** Monday - Friday, 9:00 AM - 5:00 PM EST

When contacting support, please have your product model number (5895) and date of purchase available.

