

[Manuals.plus](#) /

› [Sunbeam](#) /

› Instruction Manual for Sunbeam Bread Machine Manual (Model: BM4700) Reprint

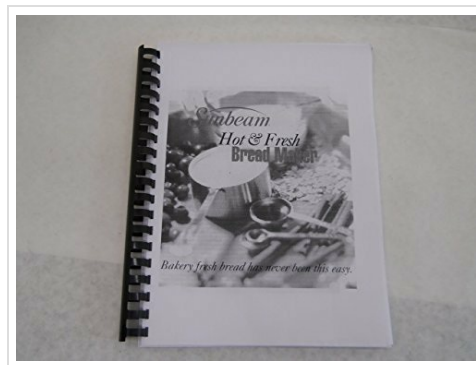
Sunbeam BM4700

Sunbeam Bread Machine Instruction Manual

Model: BM4700

INTRODUCTION

This manual provides comprehensive instructions for the operation, maintenance, and troubleshooting of your Sunbeam Bread Machine, Model BM4700. Please read this manual thoroughly before using the appliance to ensure safe and efficient operation. This document is a reprint of the original manual.



This image displays the front cover of the Sunbeam Hot & Fresh Bread Maker instruction manual. The cover features the brand name 'Sunbeam' and the product name 'Hot & Fresh Bread Maker'. Below the title, there is a black and white image depicting baking ingredients such as flour, measuring cups, and spoons. The manual is spiral-bound with a black plastic comb.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contact with moving parts.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SETUP

Unpacking and Initial Cleaning

1. Carefully remove the bread machine and all accessories from the packaging.
2. Wash the bread pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the bread machine with a damp cloth. Do not immerse the main unit in water.
4. Ensure all parts are dry before plugging in the appliance.

Component Identification

Familiarize yourself with the main components of your bread machine:

- **Bread Pan:** The removable container where ingredients are placed and bread is baked.
- **Kneading Paddle:** Attaches to the shaft inside the bread pan to mix and knead dough.
- **Lid:** Covers the baking chamber.
- **Control Panel:** Contains buttons for program selection, crust color, loaf size, and start/stop.
- **Display Screen:** Shows program status, time remaining, and selected settings.

OPERATING INSTRUCTIONS

Basic Bread Making Steps

1. **Insert Kneading Paddle:** Place the kneading paddle onto the shaft inside the bread pan.
2. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then dry ingredients, with yeast last). Ensure yeast does not come into direct contact with liquids or salt initially.
3. **Place Bread Pan:** Insert the bread pan into the baking chamber of the machine, ensuring it clicks securely into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet.
5. **Select Program:** Use the "Menu" button to select the desired bread program (e.g., Basic, Whole Wheat, French).
6. **Select Loaf Size and Crust Color:** Use the "Loaf Size" and "Crust Color" buttons to adjust settings according to your preference and recipe.
7. **Start Baking:** Press the "Start/Stop" button to begin the baking cycle. The machine will automatically mix, knead, rise, and bake.
8. **Remove Bread:** Once the cycle is complete, the machine will beep. Unplug the machine and carefully remove the bread pan using oven mitts. Invert the pan to release the bread onto a wire rack to cool.
9. **Remove Kneading Paddle:** If the kneading paddle remains in the bread, carefully remove it using a non-metallic utensil after the bread has cooled slightly.

Program Descriptions

Program	Description	Typical Use
Basic	For white and mixed breads, primarily using basic bread flour.	Everyday white bread, sandwich bread.
Whole Wheat	For whole wheat breads, which require a longer kneading and rise time.	100% whole wheat bread, multi-grain bread.
French	For light breads made from fine flour, typically with a crispier crust.	French bread, Italian bread.
Dough	Prepares dough for rolls, pizza, or other baked goods that will be baked in a conventional oven.	Pizza dough, dinner rolls, cinnamon buns.
Bake	For baking pre-made dough or for extending the baking time of a cycle.	Re-baking, baking cakes.

MAINTENANCE AND CLEANING

After Each Use

- **Unplug:** Always unplug the bread machine from the power outlet and allow it to cool completely before cleaning.
- **Clean Bread Pan and Kneading Paddle:** Remove the bread pan. Fill it with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck-on dough or residue. Use a soft sponge or cloth to clean the interior and exterior of the pan and the kneading paddle. Do not use abrasive cleaners or scouring pads, as these can damage the non-stick coating. Rinse thoroughly and dry completely.
- **Clean Baking Chamber:** Wipe the inside of the baking chamber with a damp cloth to remove any crumbs or spills. Do not use excessive water.
- **Clean Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not immerse the main unit in water.

Storage

Store the bread machine in a clean, dry place. Ensure the bread pan and kneading paddle are completely dry before storing to prevent mold or odors. Do not store anything on top of the bread machine.

TROUBLESHOOTING

Refer to the table below for common issues and their potential solutions.

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; too much salt; water too hot or cold; incorrect flour type.	Check yeast expiration date; reduce salt; use lukewarm water (105-115°F); use bread flour.
Bread collapses during baking	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; adjust recipe for humidity.
Machine does not start	Not plugged in; power outage; lid not closed properly.	Ensure plug is secure; check circuit breaker; ensure lid is fully closed.

Problem	Possible Cause	Solution
Kneading paddle stuck in bread	Common occurrence.	Allow bread to cool slightly, then carefully remove with a non-metallic utensil.
Uneven crust color	Uneven heat distribution; incorrect crust setting.	Ensure machine is on a level surface; try a different crust setting.

If the problem persists after attempting these solutions, please refer to the original manufacturer's support resources if available, or consider contacting a qualified appliance technician.

SPECIFICATIONS

- Model:** BM4700
- Brand:** Sunbeam
- Power:** (Typical for bread machines, e.g., 600-800 Watts, 120V AC, 60Hz -*Note: Specific power details not provided in input, using general example.*)
- Loaf Sizes:** (Typical, e.g., 1.5 lb, 2.0 lb -*Note: Specific loaf sizes not provided in input, using general example.*)
- Programs:** Multiple pre-programmed cycles (e.g., Basic, Whole Wheat, French, Dough, Bake)
- Dimensions:** (Typical, e.g., Approx. 14" H x 10" W x 13" D -*Note: Specific dimensions not provided in input, using general example.*)

Note: Specific electrical and dimensional specifications are not available in this reprint. Please refer to the appliance's rating label for precise details.

WARRANTY AND SUPPORT

This document is a reprint of the original instruction manual for the Sunbeam Bread Machine Model BM4700. As such, it does not include current warranty information or direct manufacturer support contacts. For any warranty claims or technical support related to your appliance, please refer to the original purchase documentation or contact Sunbeam customer service directly if the product is still under warranty or supported by the manufacturer. Information regarding product registration, service centers, or parts replacement would typically be found in the original manual or on the manufacturer's official website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question