

## Oster 2114579

# Oster Bread Maker with ExpressBake | Model 2114579

User Instruction Manual

## INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Oster ExpressBake Bread Maker, Model 2114579. Please read all instructions carefully before first use to ensure optimal performance and longevity of your appliance.

## IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. This appliance is for household use only.

- **Read all instructions:** Before operating the bread maker.
- **Do not touch hot surfaces:** Use oven mitts or pot holders when handling the hot bread pan or hot bread.
- **Protect against electrical hazards:** Do not immerse cord, plugs, or bread maker in water or other liquid.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Unplug when not in use:** Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- **Avoid contact with moving parts:** Keep hands away from the kneading blade during operation.
- **Do not operate with damaged cord or plug:** If the appliance malfunctions or has been damaged in any manner, return it to the nearest authorized service facility for examination, repair, or adjustment.
- **Use only recommended attachments:** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **Do not use outdoors:** This appliance is intended for indoor household use only.
- **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.
- **To disconnect:** Turn any control to "off", then remove plug from wall outlet.
- **Do not use appliance for other than intended use.**



**Figure 1:** The Oster Bread Maker, showcasing the main unit, removable bread pan with handle, measuring cup, measuring spoon, and kneading paddle.



**Figure 2:** The ExpressBake function allows for baking a fresh loaf of bread in under one hour.



# 12 settings



**Figure 3:** Control panel displaying the 12 preset functions, including options like Basic, Whole Grain, Express Bake, Gluten Free, French, Sweet, Oatmeal, Yogurt, Dough, Bake, Cake, and Jam.



**Figure 4:** The automatic Nut & Fruit Dispenser, designed to release ingredients at the optimal moment during the kneading phase for even distribution.



# 3 Customizable Crust Settings

Light

Medium

Dark



**Figure 5:** Illustration of the three customizable crust settings: Light, Medium, and Dark, allowing users to achieve their preferred crust color.





## Bake loaves From 1.5 to 2 Pounds

Figure 6: The bread maker accommodates loaf sizes from 1.5 pounds up to 2 pounds, offering versatility for different baking needs.

### Components:

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Removable Bread Pan:** Nonstick for easy cleaning, with a handle for safe removal.
- **Kneading Paddle:** Attaches to the shaft inside the bread pan for mixing and kneading dough.
- **Automatic Nut & Fruit Dispenser:** Located on the lid, automatically adds ingredients at the appropriate time.
- **Measuring Cup and Spoon:** For accurate ingredient measurement.
- **Control Panel:** Features an LCD display, program selection buttons, crust color settings, and a delay timer.

### SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the bread pan, kneading paddle, and measuring accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread maker with a damp cloth.

3. **Position:** Place the bread maker on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the appliance.
4. **Insert Kneading Paddle:** Attach the kneading paddle onto the shaft inside the bread pan.
5. **Place Bread Pan:** Insert the bread pan into the main unit, pressing down firmly until it locks into place.
6. **Connect Power:** Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating the unit is ready.

## OPERATING INSTRUCTIONS

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### Basic Bread Making Process:

1. **Add Ingredients:** Add liquid ingredients first, followed by dry ingredients. Create a small indentation 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" button to cycle through the 12 preset programs (e.g., Basic, Whole Grain, Gluten-Free, ExpressBake). Refer to the recipe section for recommended programs.
3. **Select Loaf Size:** Press the "LOAF" button to choose between 1.5-pound or 2-pound loaf capacity.
4. **Select Crust Color:** Press the "COLOR" button to select Light, Medium, or Dark crust.
5. **Add Nuts/Fruits (Optional):** If your recipe includes nuts or fruits, place them in the automatic Nut & Fruit Dispenser. It will release them at the optimal time during kneading.
6. **Start Baking:** Press the "START/STOP" button to begin the selected program. The bread maker will automatically mix, knead, rise, and bake the bread.
7. **Delay Timer (Optional):** To delay the start of the baking process, set your desired program, loaf size, and crust color. Then, use the "TIME" buttons to adjust the delay time. Press "START/STOP" to activate the delay timer.
8. **Keep Warm Function:** After baking, the bread maker will automatically switch to a "Keep Warm" setting for up to 60 minutes.
9. **Remove Bread:** Once the cycle is complete and the unit has cooled slightly, carefully remove the bread pan using oven mitts. Invert the pan to release the bread. If the kneading paddle remains in the loaf, use the provided hook tool to remove it.
10. **Cool:** Allow the bread to cool on a wire rack before slicing for best results.

### ExpressBake Setting:

The ExpressBake setting allows you to bake a fresh loaf of bread in under one hour. This program is ideal for quick baking when time is limited. Ensure all ingredients are at room temperature for best results with this setting.

## MAINTENANCE AND CLEANING

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Proper cleaning ensures the longevity and hygiene of your bread maker. Always unplug the appliance and allow it to cool completely before cleaning.

- **Bread Pan and Kneading Paddle:** Hand wash only with warm, soapy water. Do not use abrasive cleaners or scouring pads as they may 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 main unit in water.
- **Lid and Dispenser:** The lid and automatic dispenser can be wiped clean with a damp cloth. Ensure no crumbs or residue are left in the dispenser mechanism.
- **Storage:** Store the bread maker in a dry, clean place. All removable parts can be stored inside the bread pan for compact storage.



## TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise.	Yeast is old or inactive; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (105-115°F); ensure correct ingredient measurements.
Bread is too dense or heavy.	Too much flour; not enough liquid; incorrect program selected.	Measure ingredients precisely; ensure proper liquid-to-flour ratio; select appropriate program for the recipe.
Bread collapses during baking.	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; reduce yeast slightly; adjust recipe for high humidity if applicable.
Kneading paddle stuck in bread.	Common occurrence.	Use the provided hook tool to carefully remove the paddle after the bread has cooled.
Uneven crust color.	Uneven heat distribution; pan not seated correctly.	Ensure bread maker is on a level surface; check that the bread pan is securely locked in place.

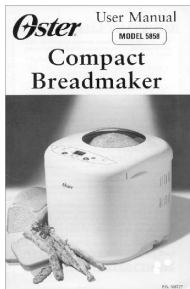
## SPECIFICATIONS

- **Brand:** Oster
- **Model Number:** 2114579
- **Color:** Gray
- **Product Dimensions:** 8.81"D x 11.55"W x 13.02"H
- **Wattage:** 1200 watts
- **Loaf Capacity:** 1.5 pounds, 2 pounds
- **Number of Programs:** 12 (including Gluten-Free, ExpressBake)
- **Crust Settings:** Light, Medium, Dark
- **Automatic Dispenser:** Yes (for nuts and fruits)
- **Delay Timer:** 13-hour programmable
- **Keep Warm Setting:** Up to 60 minutes
- **Product Care:** Hand Wash Only (for removable parts)
- **Item Weight:** 10.2 pounds

## WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product packaging or visit the official Oster website. For technical support, troubleshooting assistance beyond this manual, or to inquire about replacement parts, please contact Oster customer service. Contact details can typically be found on the manufacturer's website or on the product packaging.

*Please retain your purchase receipt as proof of purchase for warranty claims.*



### [Oster Compact Breadmaker User Manual - Model 5858](#)

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.



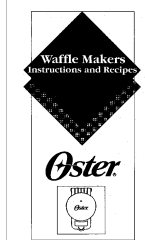
### [Oster 2 lb. EXPRESSBAKE™ Breadmaker User Manual and Recipes](#)

Comprehensive user manual and recipe guide for the Oster 2 lb. EXPRESSBAKE™ Breadmaker, covering setup, operation, safety precautions, troubleshooting, and various bread recipes.



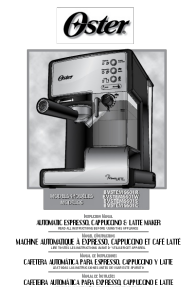
### [Oster 2LB Breadmaker with Express Bake User Guide & Recipes](#)

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.



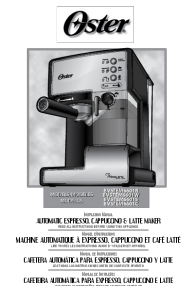
### [Oster Waffle Makers: Instructions and Recipes](#)

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.



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

Learn to operate and maintain your Oster Automatic Espresso, Cappuccino & 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.



### [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.