

Sunbeam®

CONVECTION BREADMAKER

Model 5895

User Manual



IMPORTANT SAFEGUARDS

When using electrical appliances, to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including the following:

- READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE BREADMAKER.
- Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Allow the breadmaker to cool thoroughly before putting in or taking off parts.
- When unit is not in use and before cleaning, unplug the breadmaker from wall outlet.
- To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
- Close supervision is always necessary when this or any appliance is used by or near children, or incapacitated persons.
- Do not allow anything to rest on the power cord.
- Do not plug in cord where people may walk or trip on it.
- Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest Authorized Service Facility for examination, repair or electrical or mechanical adjustment.
- Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.

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- Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.
 - Do ~~not~~ use outdoors or for commercial purposes.
 - Do not place the appliance near a hot gas or electric burner, or in a heated oven.
 - To unplug, press the “STOP” button, grip plug and pull from wall outlet. Never pull on the cord.
 - Use of Extension Cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. If used, the extension cord must be at least 10 amps and 120 volts. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
 - Electrical Power: If electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.
 - This appliance has a polarized plug (one **blade** is wider *than the other*). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

THIS BREADMAKER IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

Congratulations

You are the owner of a SUNBEAM Breadmaker.

Please read all of the instructions in this manual carefully before you begin to use this appliance. Proper care and maintenance will ensure the long life of this appliance and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

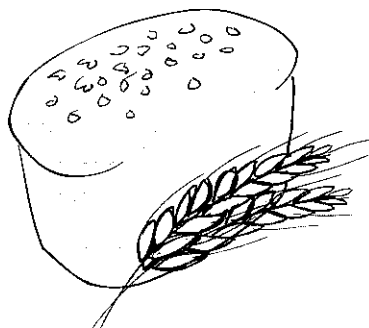


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Operating Instructions

1. No matter which recipe you have chosen, put the ingredients in one at a time as stated in the recipe. Breadmaker yeast is preferred when using breadmakers, and it should be added last and mixed thoroughly with the other dry ingredients. If you choose to use the delay function, do not let the yeast come into contact with any of the liquid ingredients. This will effect the action of the yeast.

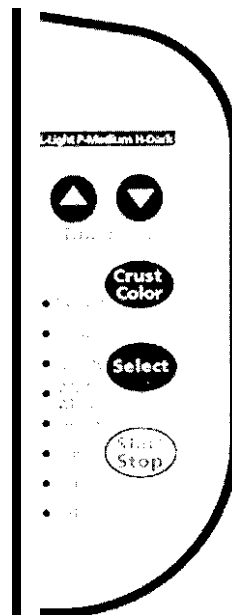
Important: After a baking cycle, the breadmaker will not operate until it has cooled down.

Important: The breadmaker has an automatic “Keep Warm” setting that will automatically keep your bread warm for up to one hour after the baking cycle is complete. If you wish to stop this function after it is activated, press the “Start/Stop” button and hold until you hear a beep.

Important: DO NOT press the “Start/Stop” button while the breadmaker is making bread. This will cause the machine to reset to your initial setting and you will need to start over again, with all new ingredients.

Caution: The breadmaker can become very hot. DO NOT handle the machine while it is operating. DO NOT lift the lid while the breadmaker is baking bread,

2. Insert the bread pan down into the baking chamber and twist in a slight clockwise motion until you hear a click. This indicates that the bread pan is properly installed. Then close the lid.
3. When you plug the breadmaker in, the number “1” will be displayed in the LED for 4 seconds. It will then change to the working time of the first cycle display “0:58”. The “Express” indicator light will remain on. The following chart shows other bread or baking functions that you may select by pressing the “Select” button.



Sunbeam No. 5895 Convection Breadmaker Display/Cycle Functions

Breadmaking Function	Express	Basic	French	Whole Wheat	Sweet	Quick	Dough	Bake
LED Display Information	1	2P	3P	4P	5P	6	7	8
Optional MINIMUM Delay Start Time (Hours + Minutes)	Not Applicable	3 Hours	3 Hours + 50 Minutes	3 Hours + 40 Minutes	2 Hours + 50 Minutes	Not Applicable	1 Hour + 30 Minutes	Not Applicable
Optional MAXIMUM Delay Start time (Hours + Minutes)	Not Applicable	10 Hours	9 Hours + 10 Minutes	9 Hours + 20 Minutes	10 Hours + 10 Minutes	Not Applicable	11 Hours + 30 Minutes	Not Applicable
Total Breadmaking Time (Without Delay) Hours + Minutes	58 Minutes	3 Hours	3 Hours + 50 Minutes	3 Hours + 40 Minutes	2 Hours + 50 Minutes	1 Hour + 43 Minutes	1 Hour + 30 Minutes	1:00
Automatic Keep Warm Time (At End Of Cycle)	Additional 60 Minutes	Additional 60 Minutes	Additional 60 Minutes	Additional 60 Minutes	Additional 60 Minutes	Additional 60 Minutes	N/A	Additional 60 Minutes
Automatic "Add-In" Signal Sounds At: (Hours + Minutes)	N/A	At 2 Hours + 20 Minutes	At 2 Hours + 35 Minutes	At 2 Hours + 50 Minutes	N/A	N/A	N/A	N/A

4. After you select one of the above bread or baking functions, Press the "Crust Color" button to select your desired crust color light, medium or dark. The "Crust Color" choice button will only work with the Basic, French, Whole Wheat or Sweet functions. When you press the "Crust Color" button, the LED will display either "L", "P" or "H" repeatedly.

**"L" - Light
Crust**

**"P" - Medium
Crust**

**"H" - Dark
Crust**

5. If you want to use the Delay Timer, press "Timer +" or "Timer -" to adjust the delay starting time you desire. The Delay Timer will only work within the **Basic**, French, Whole Wheat, Sweet or Dough functions. The maximum or minimum delay time varies according to times shown in the above chart. Total working time can be calculated as below:

TOTAL WORKING TIME = WORKING TIME AT INITIAL STATE + DELAY TIME

6. Press "Start/Stop" button to begin the breadmaking or baking function you have selected.

NOTE: Do not use any recipe containing dairy products with any Delay Timer function.

Operating the Dough Cycle

NOTE: If you want to stop or reset the machine at any time during a cycle, press and hold the “Start/Stop” button for 1 second. This will take you back to the beginning of the bread or baking function you have selected. Then repeat the above operation, starting at Step Number 4.

While the breadmaker is kneading the dough mixture, DO NOT touch the control panel.

7. When the display shows “0:00”, the breadmaker has completed its cycle and you will then hear 10 beeps. The breadmaker will then begin the “Keep Warm” cycle. During this “Keep Warm” period, the colon “:” will blink steadily. After a period of 1 hour the “Keep Warm” cycle will be completed and you will hear 12 beeps. The LED display will then go back to its original state.
8. This breadmaker will also remind you to add either fruit or nuts if you use the Basic, French or Whole Wheat menu. During this cycle, you will hear 10 beeps which will remind you to add either the fruit or nuts. Simply open the lid with caution to add the extra ingredients.

Operation of Dough Cycle

The Dough cycle is similar to other cycles. This setting lets you prepare dough for rolls, specialty breads, pizza, etc., which you then shape by hand, allow to rise, then bake in a conventional oven. There will be 12 beeps to remind you that the dough cycle is complete.

Operation of Bake Cycle

The baking time of the Bake cycle is 1 hour. (At 300°F)

Select the “Bake” cycle by pressing the “Select” button until an “8” appears in the LED and the related indicator “ON”. Then press the “Start/Stop” button to start the baking process.

When the baking time is over, “0:00” will be displayed and the breadmaker will emit 10 beeps. Press “Start/Stop” to stop the cycle or the breadmaker will automatically go into “Keep Warm” cycle.

If the item you have chosen to bake has finished within the working time, you can press the “Start/Stop” button to stop baking and return to the original state of the Bake cycle.

Special Functions

1. Power Failure Memory

Your breadmaker has a memory function. If the machine loses power **LESS THAN 5 minutes**, it will revert to the time remaining before loss of power. However, the total breadmaking or baking time will be altered from the original setting:

ACTUAL WORKING TIME = POWER OFF TIME + PREVIOUS REMAINING TIME

If the machine loses power **LONGER THAN 5 minutes**, and power is then re-applied, it will revert to the original startup setting (Express).

2. Abnormal Condition and Self-Protection

This breadmaker has the ability to adjust the starting working condition and self-protection in case of abnormal conditions.

Working Condition

If existing conditions are not suitable to the working cycle you have selected, the breadmaker will not operate. For example, if the baking chamber temperature is too high or too low to meet the working temperature (*that is, the temperature is lower than 14°F or higher than 133°F*), when you choose breadmaking or bake cycle, the machine will not operate and will sound 3 beeps as a reminder and “EOO” or “E01” will show in the display.

In this case, take out the bread pan and reinsert it when the temperature has recovered. If the breadmaker does not work when you resume use, see “How To Obtain Warranty Service” in this Instruction Manual.

Malfunction

The breadmaker is also able to self-adjust to malfunctions, such as thermostat in “ON” state or short circuit, etc. In this case the display will show “EEE” and you will hear continuous beeps.

If the sensor is in short circuit when you plug it in, it will display “EEE” in the LED display and emit continuous beeps. See “How To Obtain Warranty Service” in this Instruction Manual.

Overview of Breadmaker Features

3. Beeper

The Beeper has the following functions:

- 1) One beep: Anytime breadmaker is first plugged in and receiving power.
- 2) One beep for each press of: “Select”, “Crust Color”, “Timer + ” or “Timer - ”
- 3) One beep: When you press “Start/Stop” to start or stop the operation.
- 4) 10 continuous beeps: Breadmaking or baking function complete, then “Keep Warm” function begins.
- 5) 12 continuous beeps: When the total working cycle is completed,

Example of Operation Procedure

Assuming that you are making French bread with dark crust color:

1. Insert bread pan with ingredients into the breadmaker.
Gently close the lid.
2. Plug in.
3. Press “Select” button to “3P”, which will be displayed on LED.
4. Press “Crust Color” button to “H” for dark crust color, which will be displayed on LED.
5. Press “Start/Stop” button to start breadmaking.
6. If you want to reset or stop breadmaking during the breadmaker operation, press “Start/Stop” to come back to the beginning of the cycle.

Express Cycle

White Bread

- 1 cup minus 2 Tbsp. water (95°–104°F)
- 1 large egg
- 2 Tbsp. canola or other vegetable oil
- 2 Tbsp. sugar
- 2 Tbsp. dry milk powder
- 1 tsp. salt
- 3 cups bread flour
- 1 Tbsp. + 1 tsp. breadmaker yeast

1. Insert kneading blade in bread pan.
2. Add ingredients, except yeast, to the pan in the order given.
With finger, make a small indentation on one side of the flour.
Add yeast to the indentation, making sure it does not come into contact with the liquid ingredients.
3. Insert bread pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the “Select” button until the “Express” cycle is reached. Press the “Start/Stop” button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the lid and, using oven mitts, firmly grasp the bread-pan handle and gently twist the pan, then pull up and out of the machine.
5. Use a spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack. Make sure the mixing paddle is still attached to the bread pan.
6. Turn bread right-side up on rack and cool about 15 minutes before slicing.

NOTE: Do not use this recipe (*containing dairy* products) with any Delay Timer function.

YIELD: 1 LOAF

Basic Cycle

Traditional White Bread

1 cup + 6 Tbsp. water (75°-85°F)
2 Tbsp. canola or other vegetable oil
2 Tbsp. sugar
2 Tbsp. dry milk powder
1 tsp. salt
4 cups bread flour
2 tsp. breadmaker yeast

1. Insert kneading blade in bread pan.
2. Add ingredients, except yeast, to the pan in the order given. With finger, make a small indentation on one side of the flour. Add yeast to the indentation, making sure it does not come into contact with the liquid ingredients.
3. Insert bread pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the "Select" button until the "Basic" cycle is reached. Press the "Crust Color" button to select a crust color (*light, medium or dark*). Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the lid and, using oven mitts, firmly grasp the bread-pan handle and gently **twist** the pan, then pull up and out of the machine.
5. Use a spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack. Make sure the mixing paddle is still attached to the bread pan.
6. Turn bread right-side up on rack and cool about 15 minutes before **slicing**.

YIELD: 1 LOAF

French Cycle

French Bread

- 1 cup + 2 Tbsp. water (75°-85°F)
- 2 tsp. butter or margarine, softened
- 1 Tbsp. sugar
- 1-1/2 tsp. salt
- 3-1/4 cups bread flour
- 2-1/2 tsp. breadmaker yeast

- I, Insert kneading blade in bread pan.
2. Add ingredients, except yeast, to the pan in the order given.
With finger, make a small indentation on one side of the flour.
Add yeast to the indentation, making sure it does not come into contact with the liquid ingredients.
3. Insert bread Pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the "Select" button until the "French" cycle is reached. Press the "Crust Color" button *to select a Crust color (light, medium or dark)*. Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the lid and, using oven mitts, firmly grasp the bread-pan handle and gently twist the pan, then pull up and out of the machine.
5. Use a spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack. Make sure the mixing paddle is still attached to the bread Pan.
6. Turn bread right-side up on rack and cool about 15 minutes before slicing.

NOTE: Do not use this recipe (*containing dairy products*) with any Delay Timer function.

YIELD: 1 LOAF

Whole Wheat Cycle

Whole Wheat Bread

1-3/4 cups water (75°-85°F)
3 Tbsp. canola or other vegetable oil
3 Tbsp. dry milk powder
2 Tbsp. brown sugar, packed
2 tsp. salt
4-1/2 cups whole wheat flour
1-1/2 tsp. breadmaker yeast

1. Insert kneading blade in bread pan
2. Add ingredients, except yeast, to the pan in the order given.
With finger, make a small indentation on one side of the flour.
Add yeast to the indentation, making sure it does not come into contact with the liquid ingredients.
3. Insert bread pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the "Select" button until the "Whole Wheat" cycle is reached. Press the "Crust Color" button to select a crust color (*light, medium* or *dark*). Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the lid and, using oven mitts, firmly grasp the bread-pan handle and gently twist the pan, then pull up and out of the machine.
5. Use a spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack. Make sure the mixing paddle is still attached to the bread pan.
6. Turn bread right-side up on rack and cool about 15 minutes before slicing.

YIELD: 1 LOAF

Orange-Anise Sweet Bread

1/3 cup water (75°-85°F)

1/3 cup whole milk

3 eggs, lightly beaten

1/2 cup (1 stick) butter or margarine, softened and cut into 6 pieces

Grated zest of 1 orange

1/2 cup sugar

4 cups bread flour

1-1/2 tsp. anise seeds, crushed

1 tsp. salt

1/2 tsp. ground nutmeg

2-1/2 tsp. breadmaker yeast

Egg wash (1 egg white, lightly beaten with 1 Tbsp. watt)

1. Attach the kneading blade in the bread pan. In bread pan, place water, milk, eggs, butter, orange zest, sugar, flour, anise, salt and nutmeg.
2. With finger, make a small indentation at one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
3. Insert bread pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the "Select" button until the "Sweet" program is reached. Press the "Crust Color" button to select a crust color (*light, medium or dark*). Press the "Start/Stop" button.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the lid and, using oven mitts, firmly grasp the bread-pan handle and gently twist the pan, then pull up and out of the machine
5. Use a spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack. Turn bread right-side up. Make sure the mixing paddle is still attached to the bread pan.
6. Using a pastry brush, lightly brush top of bread with egg wash; cool about 20 minutes before slicing.

NOTE: Do not use this recipe (*containing dairy products*) with any Delay Timer function.

YIELD: 1 Loaf

Chocolate-Walnut Zucchini Bread

1/2 cup chopped walnuts
1/2 cup semi-sweet chocolate pieces
2 cups all-purpose flour, divided
3 large eggs, lightly beaten
1/3 cup canola or other vegetable oil
2 tsp. baking powder
1 tsp. baking soda
3/4 cup sugar
1 tsp. ground cinnamon
1 tsp. grated orange peel
1/2 tsp. salt
1/2 tsp. ground allspice
2-1/2 cups shredded zucchini

- 1 In a small bowl, combine walnuts and chocolate pieces; add 2 Tbsp. of the flour and toss well; set aside.
2. Attach the Kneading blade in the pan; spray the pan and blade with non-stick cooking spray. In the pan, place eggs, oil, the remaining flour, the baking powder, baking soda, sugar, cinnamon, orange peel, salt and allspice. Add zucchini, then the floured walnuts and chocolate pieces along with any flour remaining in the bowl.
3. Insert bread pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the "Select" button until the "Quick" cycle is reached. Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the bread is ready. Unplug the machine. Lift the lid and, using oven mitts, firmly grasp the bread-pan handle and gently twist the pan, then pull up and out of the machine.
5. Use a spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack. Make sure the mixing paddle is still attached to the bread pan.
6. Turn bread right-side up on rack and cool about 20 minutes before slicing.

NOTE: Do not use this recipe (*containing dairy products*) with any Delay Timer function.

YIELD: 1 LOAF

Dough Cycle

Dough

1-1/4 cups wafer (75" - 85°F)

3 Tbsp. olive or vegetable oil

1 tsp. salt

4 cups bread flour

2-1/4 tsp. breadmaker yeast

1. Insert kneading blade in bread pan.
2. Add ingredients, except yeast, to the pan in the order given.
With finger, make a small indentation on one side of the flour.
Add yeast to the indentations, making sure it does not come into contact with the liquid ingredients.
3. Insert bread pan into breadmaker; gently close lid. Plug the power cord into a wall outlet. Press the "Select" button until the "Dough" cycle is reached. Press the "Start/Stop" button to start the cycle.
4. When the machine emits 10 beeps, the dough is ready. Unplug the machine. Lift the lid, firmly grasp the bread-pan handle and gently twist the pan, then pull up and out of the machine. Make sure the mixing paddle is still attached to the bread pan.

To Prepare Pizzas:

1. Place dough in a bowl sprayed with non-stick cooking spray and let rest 15 minutes.
2. Punch down dough, remove from bowl and cut dough into 2 pieces.
3. Preheat oven to 425°F. Grease two 12-inch round pizza pans and using greased hands, work with one piece of dough to fit one pan; repeat with other piece of dough and pan.
4. Top each piece with sauce, cheeses and other toppings of choice.
5. Bake each pie 20 - 25 minutes until crust is golden brown and topping is bubbly.

MAKES DOUGH FOR TWO 12-Inch PIZZAS

warranty

One-Year Limited Warranty

Sunbeam Products, Inc. ("Sunbeam") warrants that for a period of ONE year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during this warranty period. 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 is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

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 or acts of nature, such as fire, flood, hurricanes and tornadoes.

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations of exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. **NOTE:** For products acquired outside the United States, please see country specific warranty insert.

How to Obtain Warranty Service

Take the product to an Authorized Sunbeam Service Center. You can find the nearest Authorized Sunbeam Service Center by calling 1-800-458-8407 or visit our Website at www.sunbeam.com.

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