

41100 Bread Maker Time Setting Table

Type	Size	Knead 1 (min)	Rest (min)	Knead 2 (min)	Rise 2 (min)	Stir Down (min)	Rise 3 (min)	Bake (min)	Total (hr:min)	Keep Warm (min)	Delay Timer (hr)
1. BASIC	1.5 lb.	9	20	14	24.5	0.5	45	60	2:53	60	13
	2 lb.	10	20	15	24.5	0.5	45	65	3:00	60	13
2. FRENCH	1.5 lb.	16	40	19	29.5	0.5	50	65	3:40	60	13
	2 lb.	18	40	22	29.5	0.5	50	70	3:50	60	13
3. WHOLE WHEAT	1.5 lb.	9	25	18	34.5	0.5	65	60	3:32	60	13
	2 lb.	10	25	20	34.5	0.5	65	65	3:40	60	13
4. QUICK		10	10	10	/	/	30	70	2:10	60	13
5. SWEET	1.5 lb.	10	5	20	29.5	0.5	45	60	2:50	60	13
	2 lb.	10	5	20	29.5	0.5	45	65	2:55	60	13
6. GLUTEN FREE	1.5 lb.	10	5	10	29.5	0.5	45	70	2:50	60	13
	2 lb.	10	10	10	29.5	0.5	45	70	2:55	60	13
7. ULTRA-FAST	1.5 lb.	10	/	5	/	/	28	45	1:28	60	/
	2 lb.	10	/	5	/	/	33	50	1:38	60	/
8. DOUGH		20	/	/	29.5	0.5	40	/	1:30	/	13
9. JAM		/	15 (bake)	/	/	/	45 (bake&knead)	20 (Rest)	1:20	/	/
10. CAKE		6	5	10	9	/	30	50	1:50	60	13
11. SANDWICH	1.5 lb.	15	40	5	19.5	0.5	40	50	2:50	60	13
	2 lb.	15	40	5	19.5	0.5	40	55	2:55	60	13
12. BAKE		/	/	/	/	/	/	10-60	1:00	60	/