

41400 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)	Timer (hr)
Basic	1.5 lb.	9	20	14	20	0.5	49.5	60	2:53	60	13:00
	2 lb	10	20	15	20	0.5	49.5	65	3:00	60	13:00
French	1.5 lb.	16	40	19	20	0.5	59.5	65	3:40	60	13:00
	2 lb	18	40	21	20	0.5	59.5	70	3:50	60	13:00
Whole Wheat	1.5 lb.	9	25	18	20	0.5	84.5	55	3:32	60	13:00
	2 lb	10	25	20	20	0.5	84.5	60	3:40	60	13:00
Sweet	1.5 lb.	10	5	20	20	0.5	64.5	50	2:50	60	13:00
	2 lb	10	5	20	20	0.5	59.5	60	2:55	60	13:00
Rapid	1.5 lb.	9	8	9	0	0	40	46	1:52	60	13:00
	2 lb	10	8	9	0	0	40	48	1:56	60	13:00
Sandwich	1.5 lb.	15	40	5	24	0.5	40.5	50	2:55	60	13:00
	2 lb	15	40	5	24	0.5	40.5	55	3:00	60	13:00
Dough	2 lb	20	0	0	20	0.5	49.5	0	1:30	n/a	0:00
Quick	1.5 lb.	7	5	8	0	0	0	80	1:40	60	13:00
Jam		n/a	15	n/a	n/a	n/a	65	n/a	1:20	n/a	13:00
Cake		10	5	20	29	0.5	35.5	70	2:50	60	n/a
Bake		n/a	n/a	n/a	n/a	n/a	n/a	60	1:30	60	13:00