

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	1.5LB	10	25	15	21	2:15	40	69	3:00	60	13
	2.0LB	10	25	15	21	2:20	40	74	3:05	60	13
	2.5LB	10	25	15	21	2:24	40	79	3:10	60	13
2. FRENCH	1.5LB	11	38	11	35	2:24	35	68	3:18	60	13
	2.0LB	11	38	13	36	2:29	35	72	3:25	60	13
	2.5LB	11	40	13	36	2:32	35	75	3:30	60	13
3. WHOLE WHEAT	1.5LB	10	35	10	42	2:36	50	58	3:25	60	13
	2.0LB	10	35	13	42	2:38	50	60	3:30	60	13
	2.5LB	10	40	13	42	2:43	50	65	3:40	60	13
4. SWEET	1.5LB	10	30	13	31	2:08	35	56	2:55	60	13
	2.0LB	10	30	13	34	2:13	35	58	3:00	60	13
	2.5LB	10	30	13	37	2:18	35	60	3:05	60	13
5. SUPER RAPID	1.5LB	8	X	7	X	1:15	20	X	1:25	60	13
	2.0LB	8	X	7	X	1:18	20	X	1:28	60	13
	2.5LB	8	X	7	X	1:20	20	X	1:30	60	13
6. SANDWICH	1.5LB	10	33	12	31	2:11	35	59	3:00	60	13
	2.0LB	10	34	13	31	2:14	35	62	3:05	60	13
	2.5LB	10	36	13	31	2:17	35	65	3:10	60	13
7. GLUTEN FREE	1.5LB	10	X	X	X	X	48	56	1:54	60	13
	2.0LB	10	X	X	X	X	48	58	1:56	60	13
	2.5LB	10	X	X	X	X	48	60	1:58	60	13
8. MIX	X	15	X	X	X	X	X	:15	X	13	
9. DOUGH	X	12	20	8	25	X	45	x	1:50	X	13
10. CAKE	1.5LB	15	X	X	X	X	X	75	1:30	60	X
	2.0LB	15	X	X	X	X	X	80	1:35	60	X
	2.5LB	15	X	X	X	X	X	85	1:40	60	X
11. JAM	X	X	15	X	X	X	45	20 min. Rest	1:20	X	X
12. BAKE	X	X	X	X	X	X	X	60	1:00	60	13