

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	20	13	35	2:20	40	60	2:58	60	13
	2.0LB	10	20	13	35	2:22	40	62	3:00	60	13
2. FRENCH	1.5LB	12	30	12	49	2:46	40	72	3:35	60	13
	2.0LB	12	30	12	51	2:51	40	75	3:40	60	13
3. WHOLE WHEAT	1.5LB	11	30	13	41	2:39	50	60	3:25	60	13
	2.0LB	11	30	13	44	2:44	50	62	3:30	60	13
4. SWEET	1.5LB	11	25	13	27	2:09	40	54	2:50	60	13
	2.0LB	11	28	13	27	2:11	40	56	2:55	60	13
5. SUPER RAPID	1.5LB	12	X	X	X	1:15	30	38	1:20	60	X
	2.0LB	13	X	X	X	1:25	35	42	1:30	60	X
6. SANDWICH	1.5LB	11	30	13	39	2:19	35	60	3:08	60	13
	2.0LB	11	30	13	39	2:21	35	62	3:10	60	13
7. GLUTEN FREE	1.5LB	10	X	X	X	1:51	48	58	1:56	60	13
	2.0LB	10	X	X	X	1:53	48	60	1:15	60	13
8. MIX	X	15	X	X	X	X	X	X	:15	X	13
9. DOUGH	X	12	5	8	25	X	40	X	1:30	X	13
10. CAKE	X	18	5	X	X	X	X	75	1:38	60	X
11. JAM	X	X	15	X	X	X	65		1:20	60	X
12. BAKE	X	X	X	X	X	X	X	10 - 60	:10 - 1:00	60	X