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West Bend 41026

West Bend Bread Machine Model 41026 Instruction Manual

Your comprehensive guide to operating and maintaining your bread maker.

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your West Bend Bread Machine Model 41026. Please read all instructions carefully before using the appliance to ensure proper function and to prevent damage or injury. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the bread machine from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

PRODUCT OVERVIEW

Familiarize yourself with the components of your West Bend Bread Machine Model 41026:

- **Control Panel:** Features buttons for program selection, crust color, loaf size, delay timer, and start/stop.
- **Baking Pan:** Non-stick pan where ingredients are mixed and baked.
- **Kneading Paddle:** Detachable paddle located inside the baking pan for mixing and kneading dough.
- **Lid with Viewing Window:** Allows observation of the baking process.
- **Measuring Cup and Spoon:** Included accessories for accurate ingredient measurement.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Wash the baking pan and kneading paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the bread machine with a damp cloth.
3. **Placement:** Place the bread machine on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **First Use Preparation:** Before first use, it is recommended to run the "Bake" cycle for 10 minutes without ingredients to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

Before Baking

- Ensure the kneading paddle is securely attached to the shaft inside the baking pan.
- Add ingredients in the order specified by your recipe, typically liquids first, then dry ingredients, with yeast added last on top of the dry ingredients, away from liquids and salt.
- Insert the baking pan into the bread machine and twist gently to lock it into place. Close the lid.
- Plug the power cord into a grounded electrical outlet.

Selecting a Program

1. Press the "Menu" button repeatedly to cycle through the available programs (e.g., Basic, French, Whole Wheat, Dough, Jam, Bake). The selected program number will display on the screen.
2. Use the "Loaf Size" button to select the desired loaf weight (e.g., 1.0 lb, 1.5 lb, 2.0 lb), if applicable for the chosen program.
3. Use the "Crust Color" button to select your preferred crust darkness (e.g., Light, Medium, Dark).
4. If using the delay timer, press the "+" or "-" buttons to set the desired delay time. This sets the time until the bread is finished, not when it starts.
5. Press the "Start/Stop" button to begin the selected program. The machine will beep, and the timer will start counting down.

During Operation

- The machine will automatically perform kneading, rising, and baking cycles.
- Some programs may include a "beep" signal to indicate when to add additional ingredients like fruits or nuts.
- Avoid opening the lid during the kneading and rising cycles to maintain optimal temperature and humidity.

After Baking

- Once the program is complete, the machine will beep several times and may enter a "Keep Warm" cycle for up to 60 minutes.
- Unplug the machine. Using oven mitts, carefully remove the baking pan by twisting and lifting it out.
- Invert the pan onto a wire rack to release the bread. If the kneading paddle remains in the bread, carefully remove it with a non-metallic utensil.
- Allow the bread to cool on a wire rack for at least 15-30 minutes before slicing.

MAINTENANCE AND CLEANING

- **Baking Pan and Kneading Paddle:** After each use, fill the pan with warm, soapy water and let it soak for 10-15 minutes to loosen any stuck dough. Wash with a soft sponge, rinse, and dry thoroughly. Do not use abrasive cleaners or metal utensils.
- **Exterior:** Wipe the exterior of the bread machine with a soft, damp cloth. Do not use harsh chemicals or abrasive pads.

- **Interior:** Use a soft, damp cloth to wipe the interior of the baking chamber. Ensure no crumbs or residue remain.
- **Storage:** Ensure all parts are clean and dry before storing the bread machine in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt, or insufficient sugar.	Check yeast expiration date. Use water between 105-115°F (40-46°C). Ensure correct ingredient measurements.
Bread is too dense or heavy.	Too much flour, too little liquid, or incorrect program selection.	Measure ingredients precisely. Ensure the correct program is selected for the recipe.
Machine does not start.	Not plugged in, power outage, or lid not closed properly.	Check power connection. Ensure the lid is fully closed and the pan is locked.
Kneading paddle stuck in bread.	Common occurrence.	Allow bread to cool slightly, then carefully remove the paddle with a non-metallic utensil.

SPECIFICATIONS

- **Model:** 41026
- **Power:** 120V, 60Hz (Specific wattage not provided, refer to product label)
- **Loaf Sizes:** Typically 1.0 lb, 1.5 lb, 2.0 lb (May vary by program)
- **Programs:** Multiple pre-programmed cycles (e.g., Basic, French, Whole Wheat, Dough, Jam, Bake)
- **Dimensions:** (Specific dimensions not provided, refer to product packaging)

WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the warranty card included with your original product purchase or visit the official West Bend website. Keep your purchase receipt as proof of purchase for warranty claims. For further assistance, you may contact West Bend customer service through their official channels. Please have your model number (41026) and purchase date available when contacting support.

