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(12) **United States Design Patent**
Dornbush et al.

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(45) **Date of Patent:** **** Mar. 13, 2001**

(54) **BREAD PAN**

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(73) Assignee: **American Harvest, Inc.**, Chaska, MN (US)

(**) Term: **14 Years**

(21) Appl. No.: **29/027,742**

(22) Filed: **Aug. 29, 1994**

(51) **LOC (7) Cl.** **07-02**

(52) **U.S. Cl.** **D7/402**

(58) **Field of Search** D7/350, 354, 402, D7/413; 99/327, 348, 468; 126/39 M; 366/98, 197, 314

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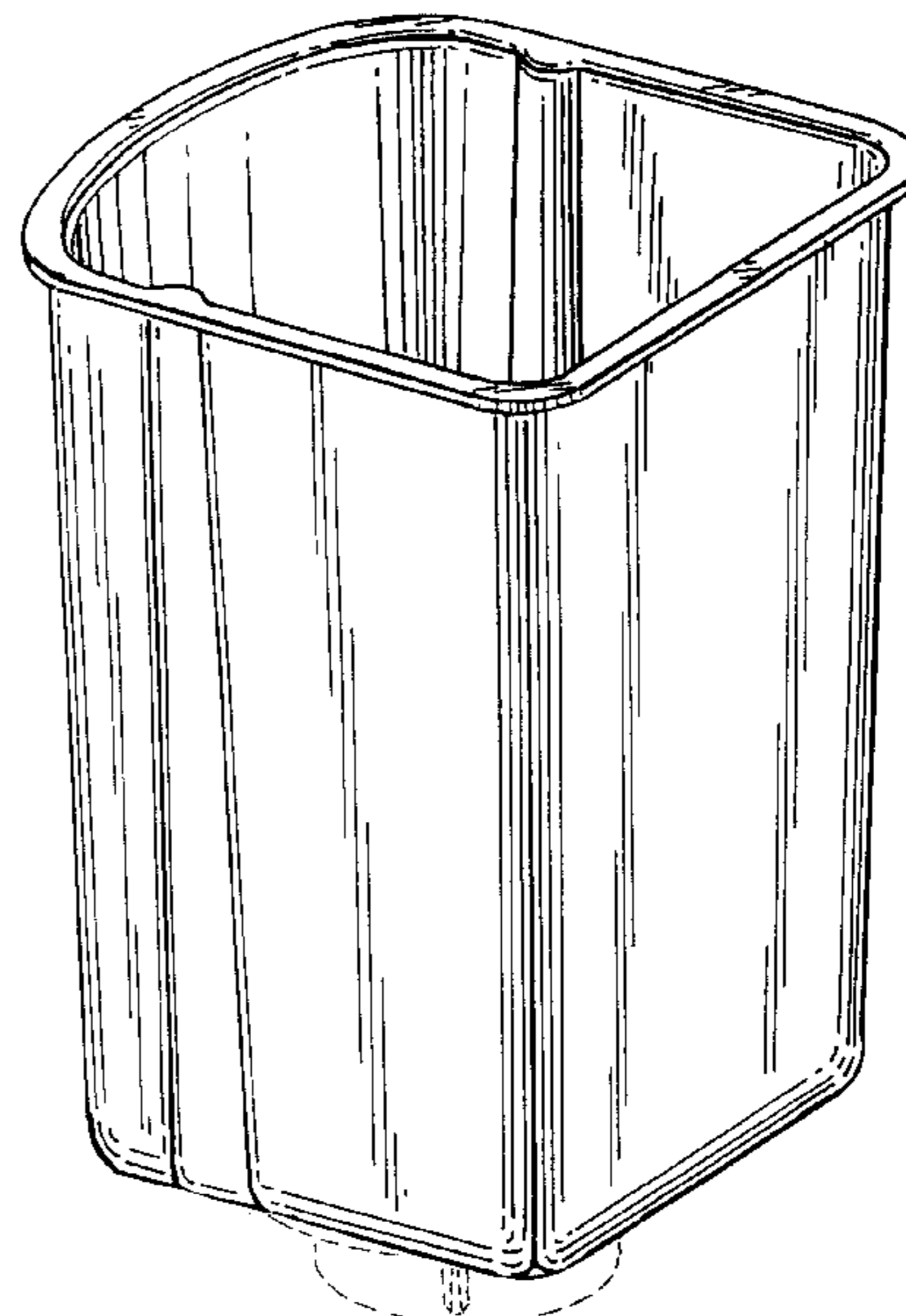
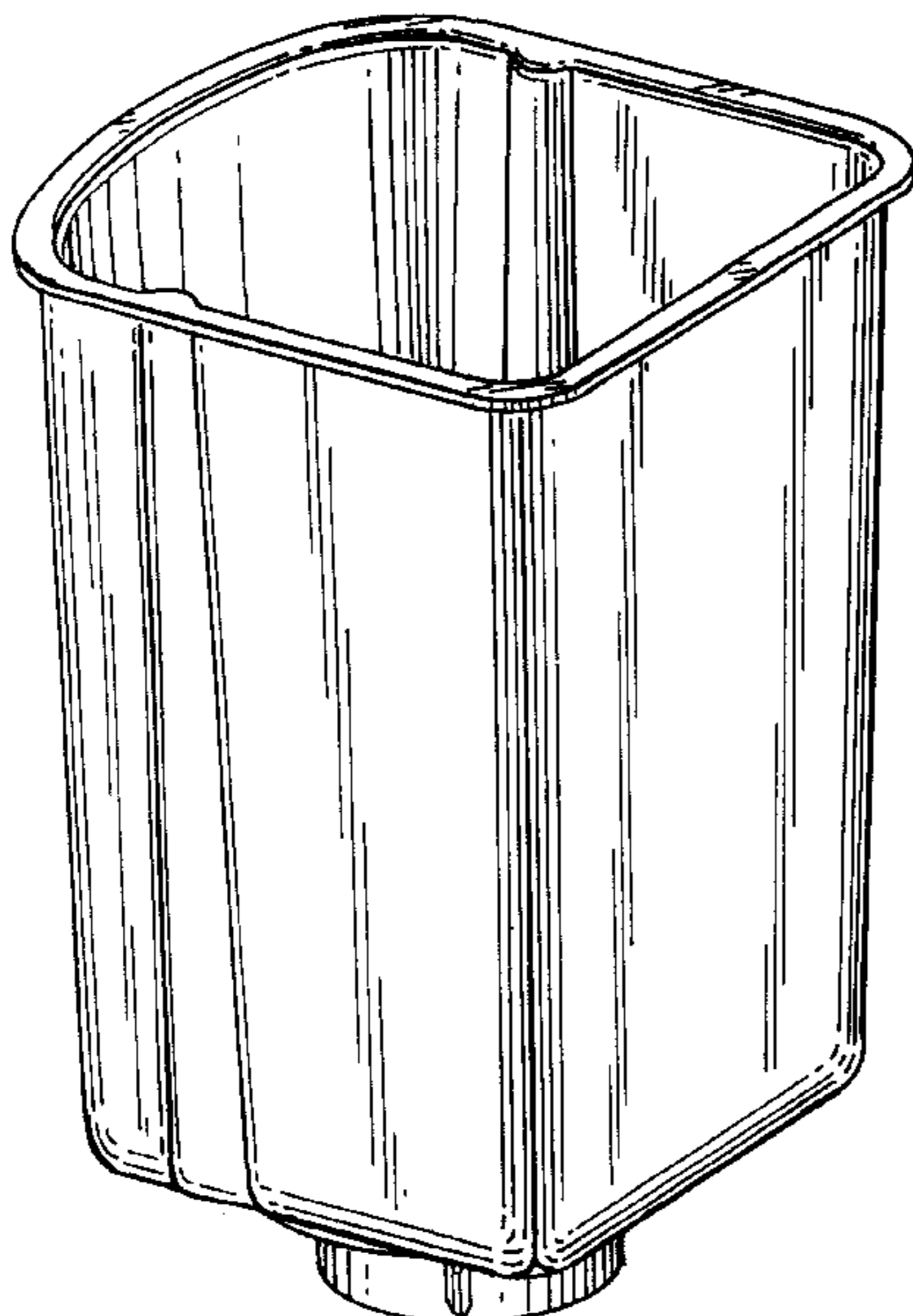
(57) **CLAIM**

The ornamental design for a bread pan, as shown and described.

DESCRIPTION

FIG. 1 is a view in perspective of a bread pan as seen from the top and two sides showing my new design;
 FIG. 2 is a view in perspective as seen from the bottom and two sides;
 FIG. 3 is a view in top plan;
 FIG. 4 is a side elevation as seen from bottom to top of FIG. 3;
 FIG. 5 is a side elevation as seen from the side opposite that shown in FIG. 4;
 FIG. 6 is a side elevation as seen from right to left of FIG. 5;
 FIG. 7 is a side elevation as seen from the side opposite that shown in FIG. 5; and
 FIG. 8 is a bottom plan;
 FIG. 9 is a view in perspective of an alternate bread pan as seen from the top and two sides;
 FIG. 10 is a view in perspective as seen from the bottom and two sides;
 FIG. 11 is a view in top plan;
 FIG. 12 is a side elevation as seen from bottom to top of FIG. 11;
 FIG. 13 is a side elevation as seen from the side opposite that shown in FIG. 12;
 FIG. 14 is a side elevation as seen from right to left of FIG. 13;
 FIG. 15 is a side elevation as seen from the side opposite that shown in FIG. 13; and,
 FIG. 16 is a bottom plan.
 The broken line showing of a bread machine interface shown in FIGS. 9, 10 and 12–16 are for illustrative purposes only and forms no part of my claimed design.

1 Claim, 8 Drawing Sheets



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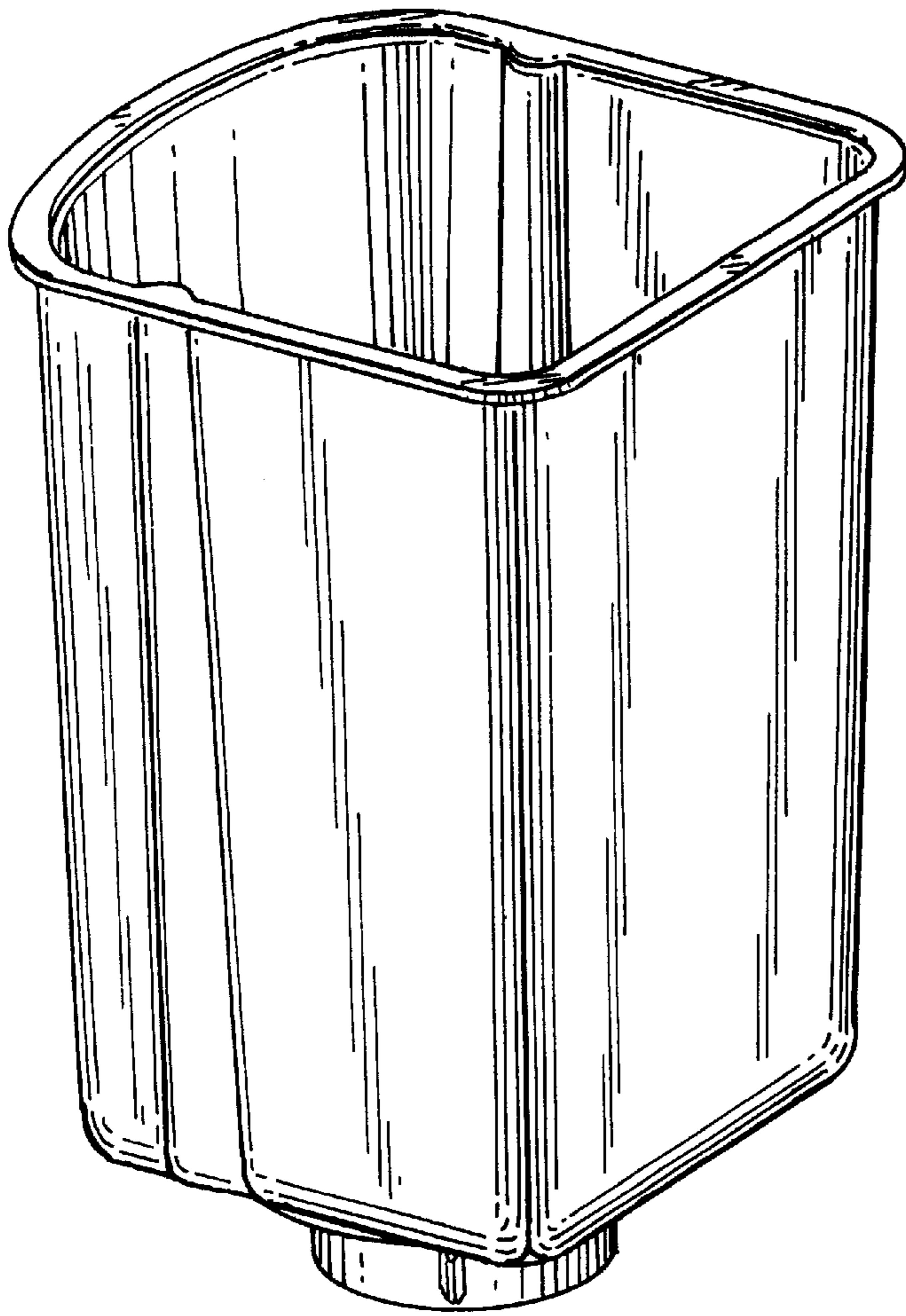
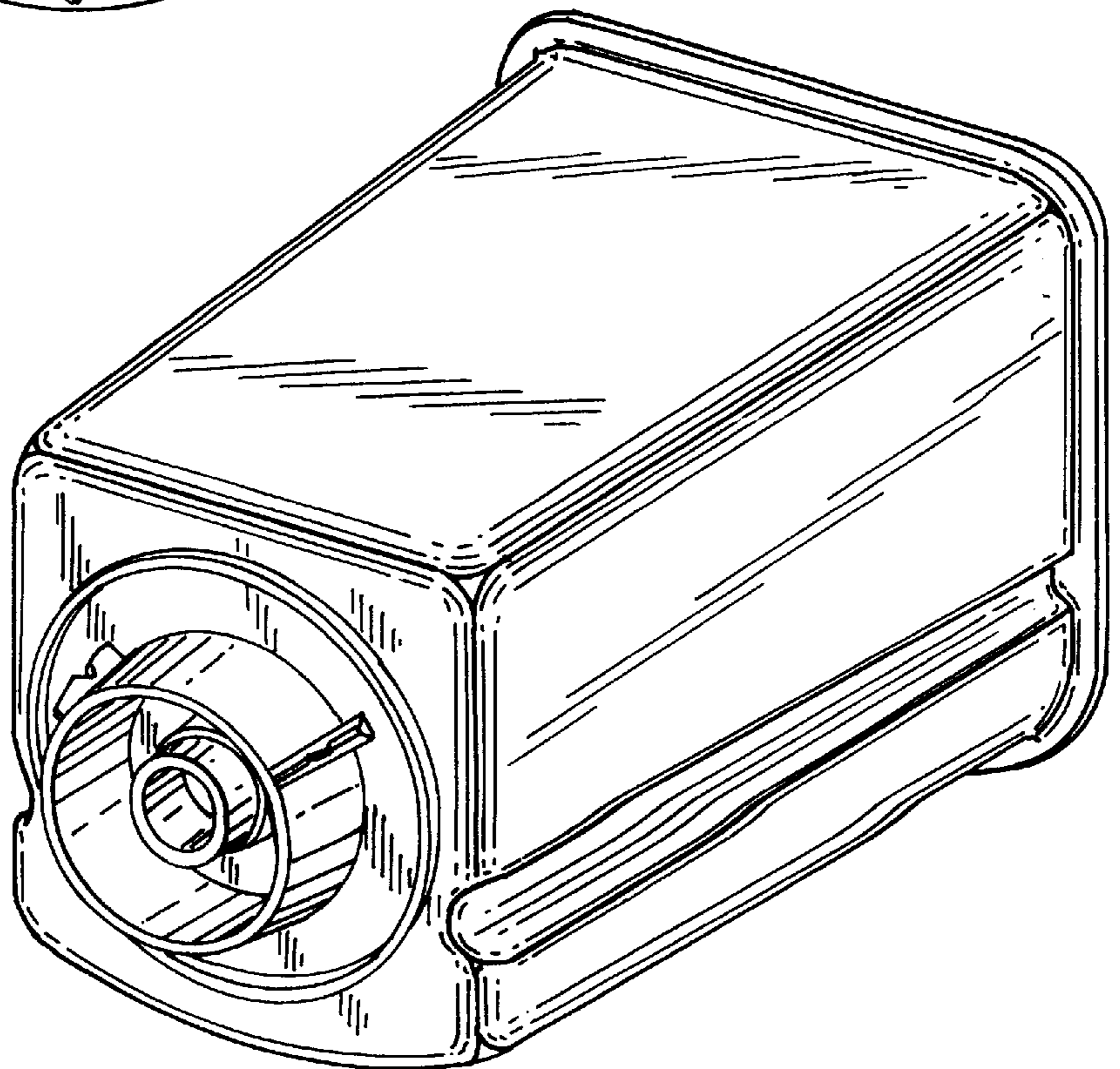


Fig. 1

Fig. 2



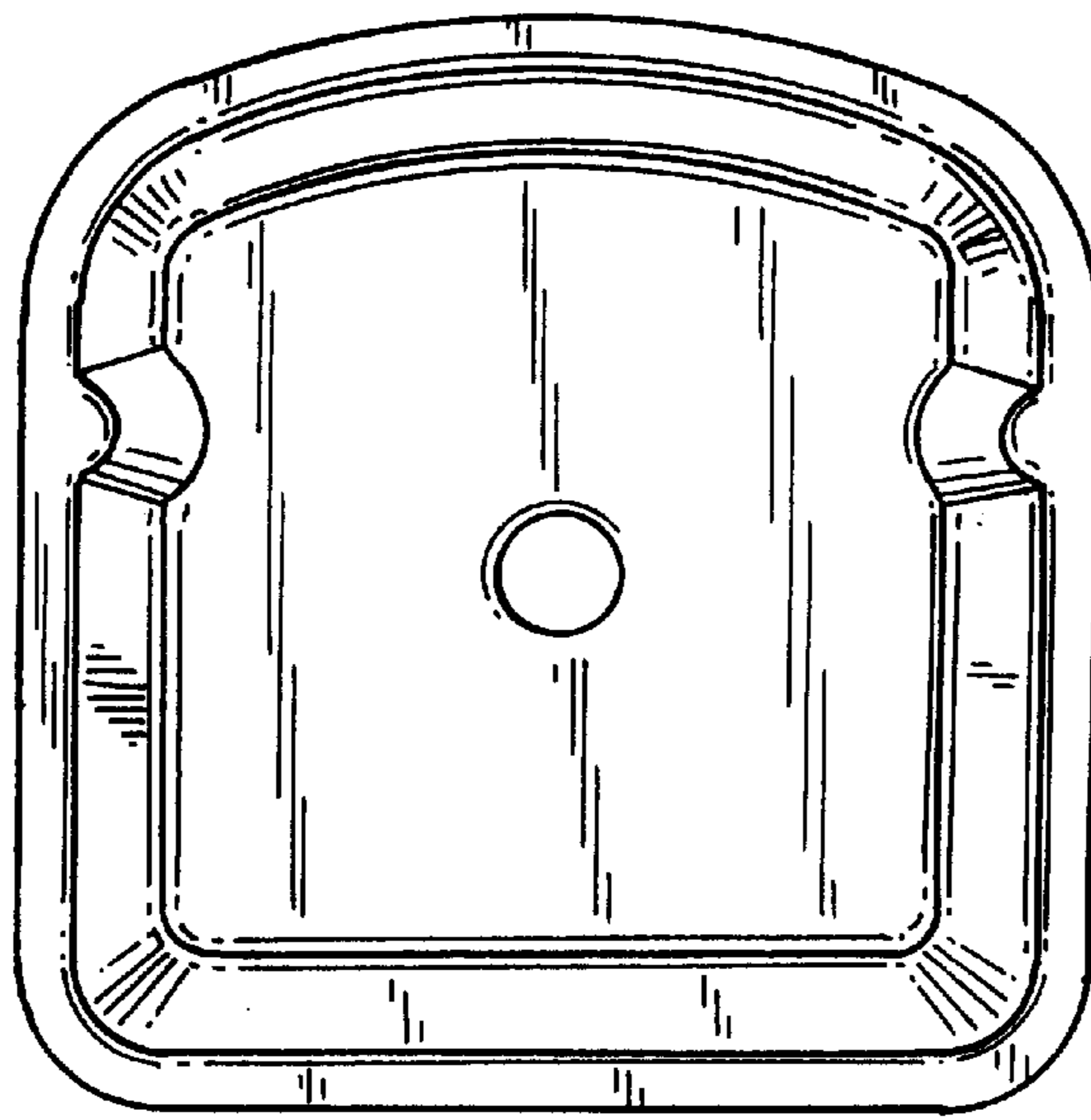


Fig. 3

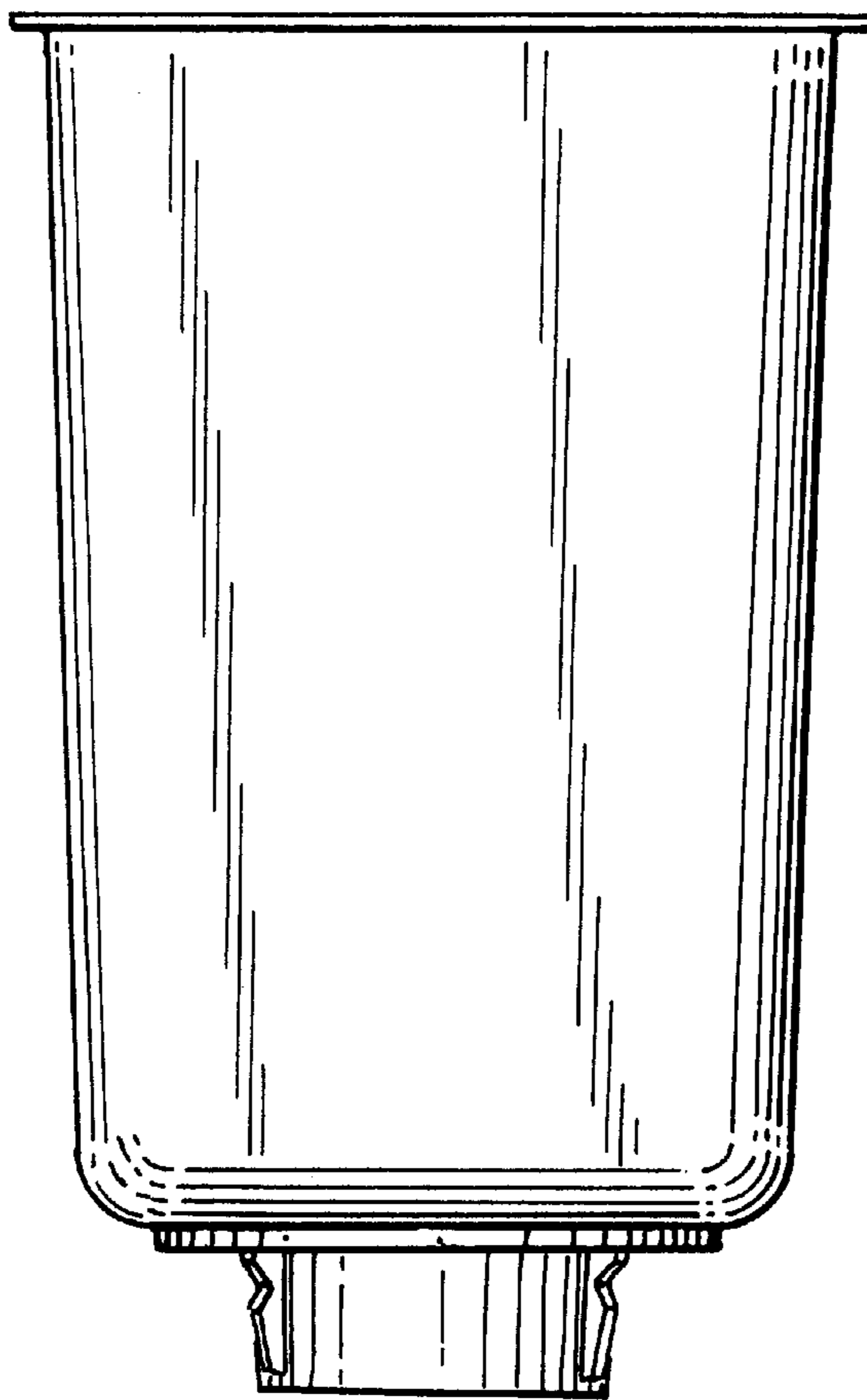


Fig. 4

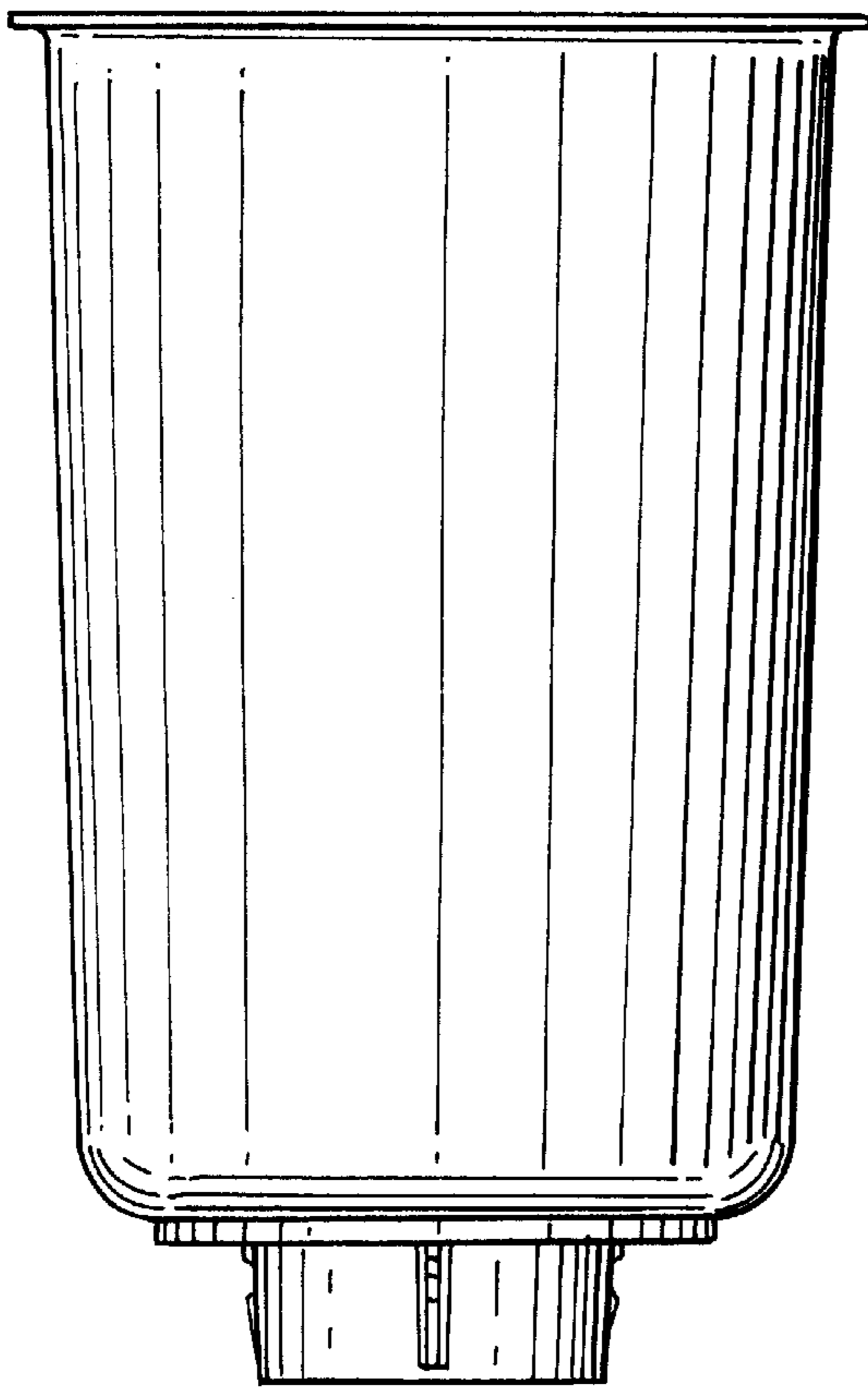


Fig. 5

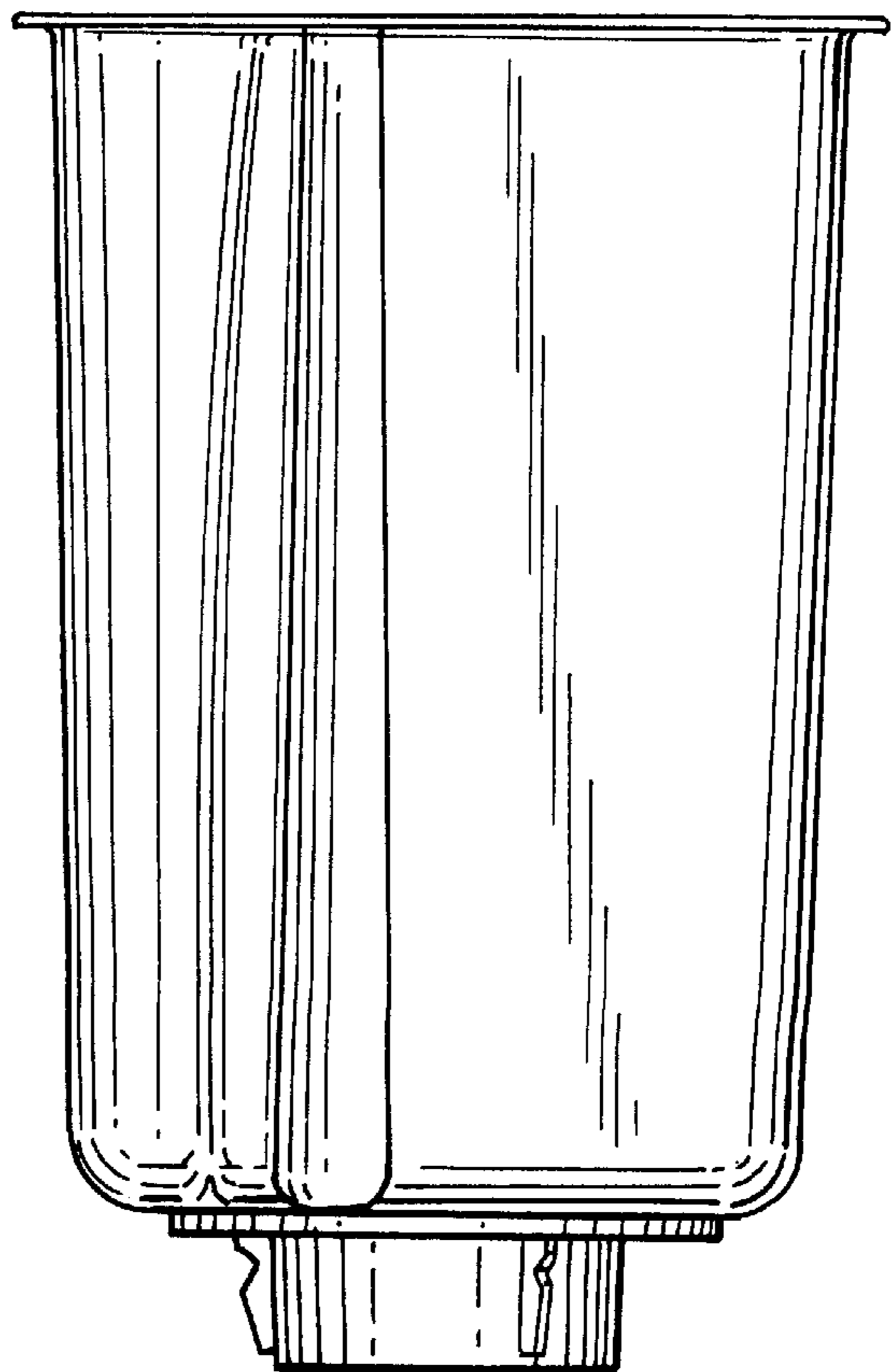


Fig. 6

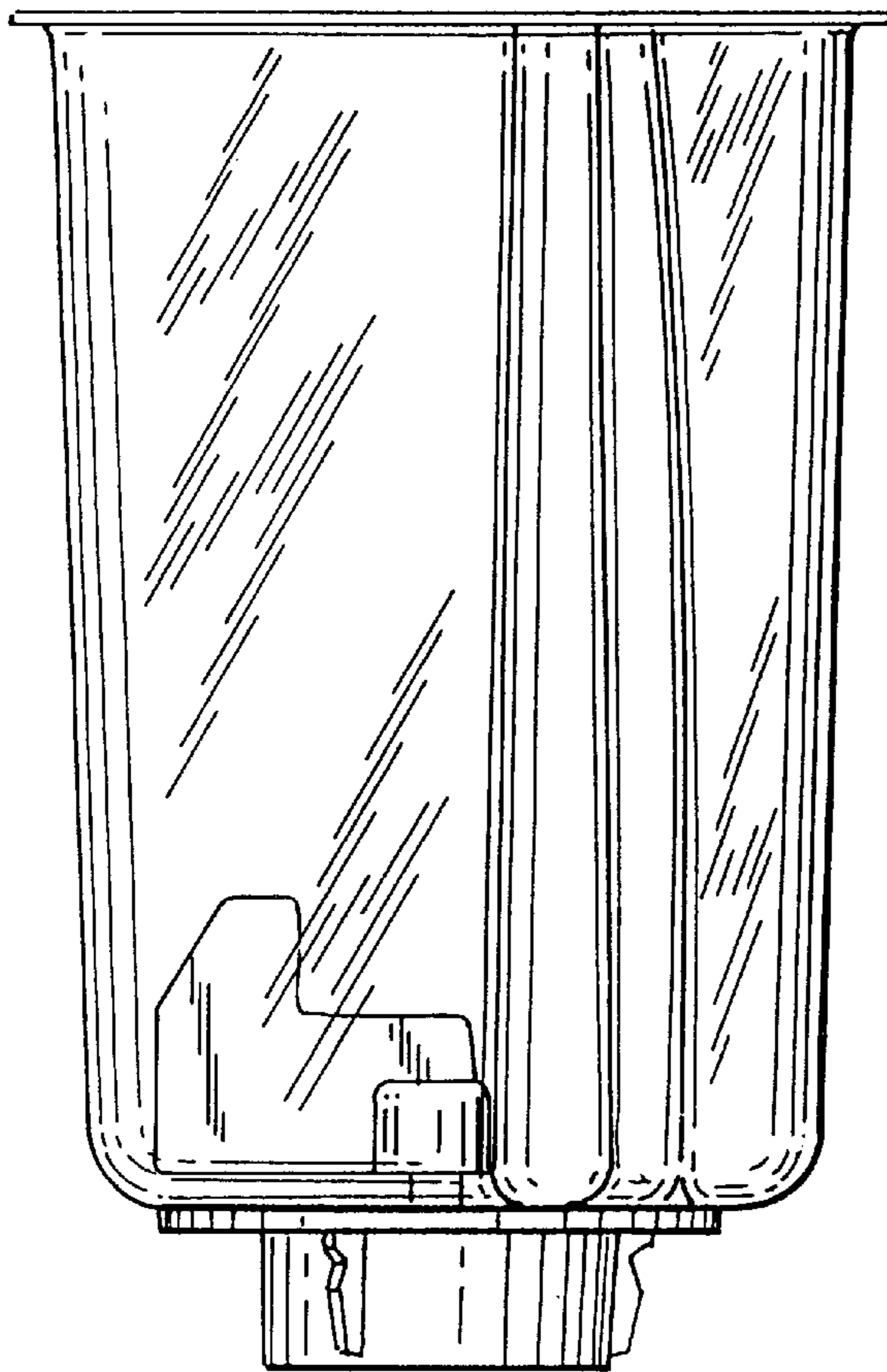


Fig. 7

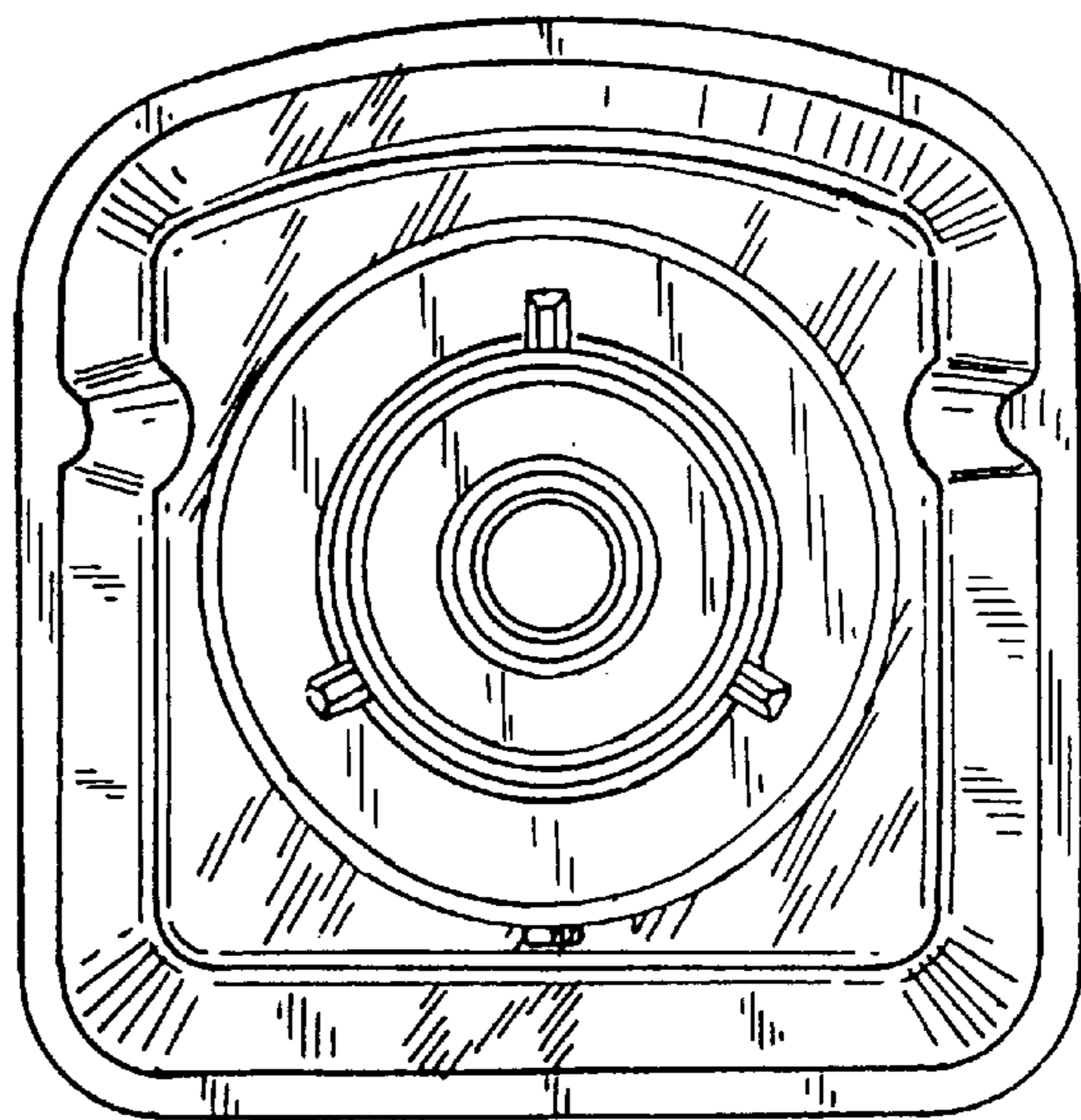


Fig. 8

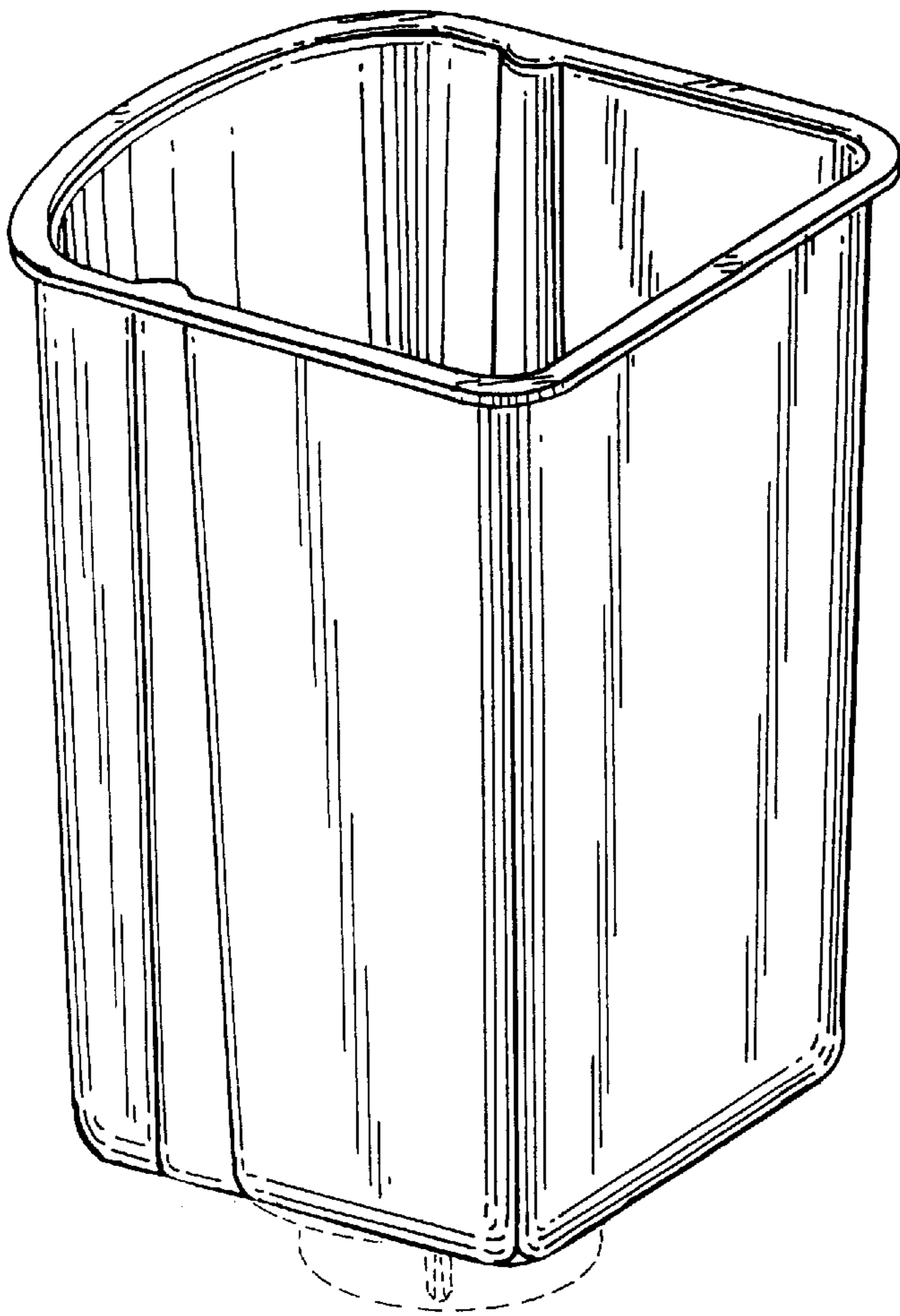
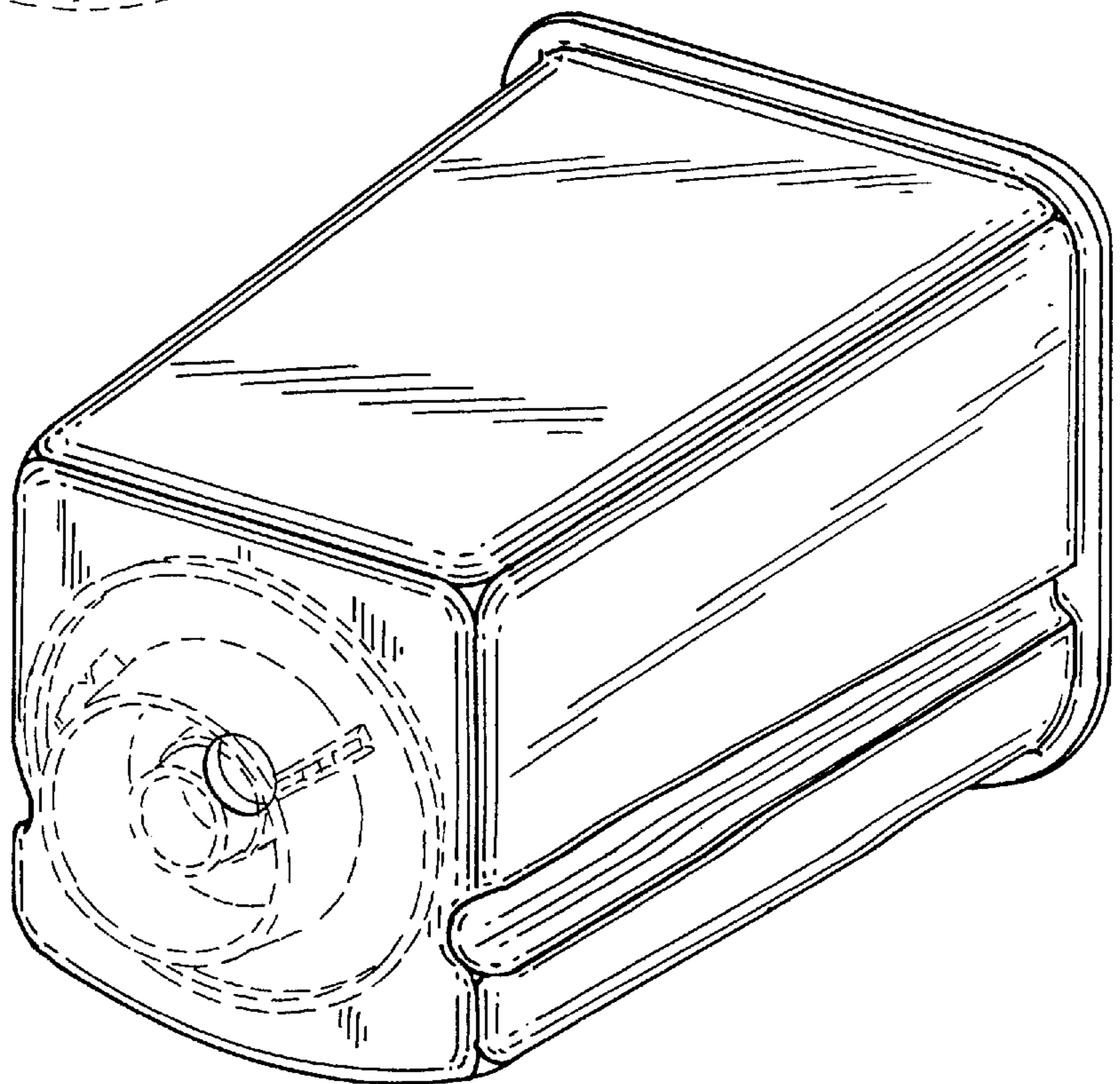


Fig. 9

Fig. 10



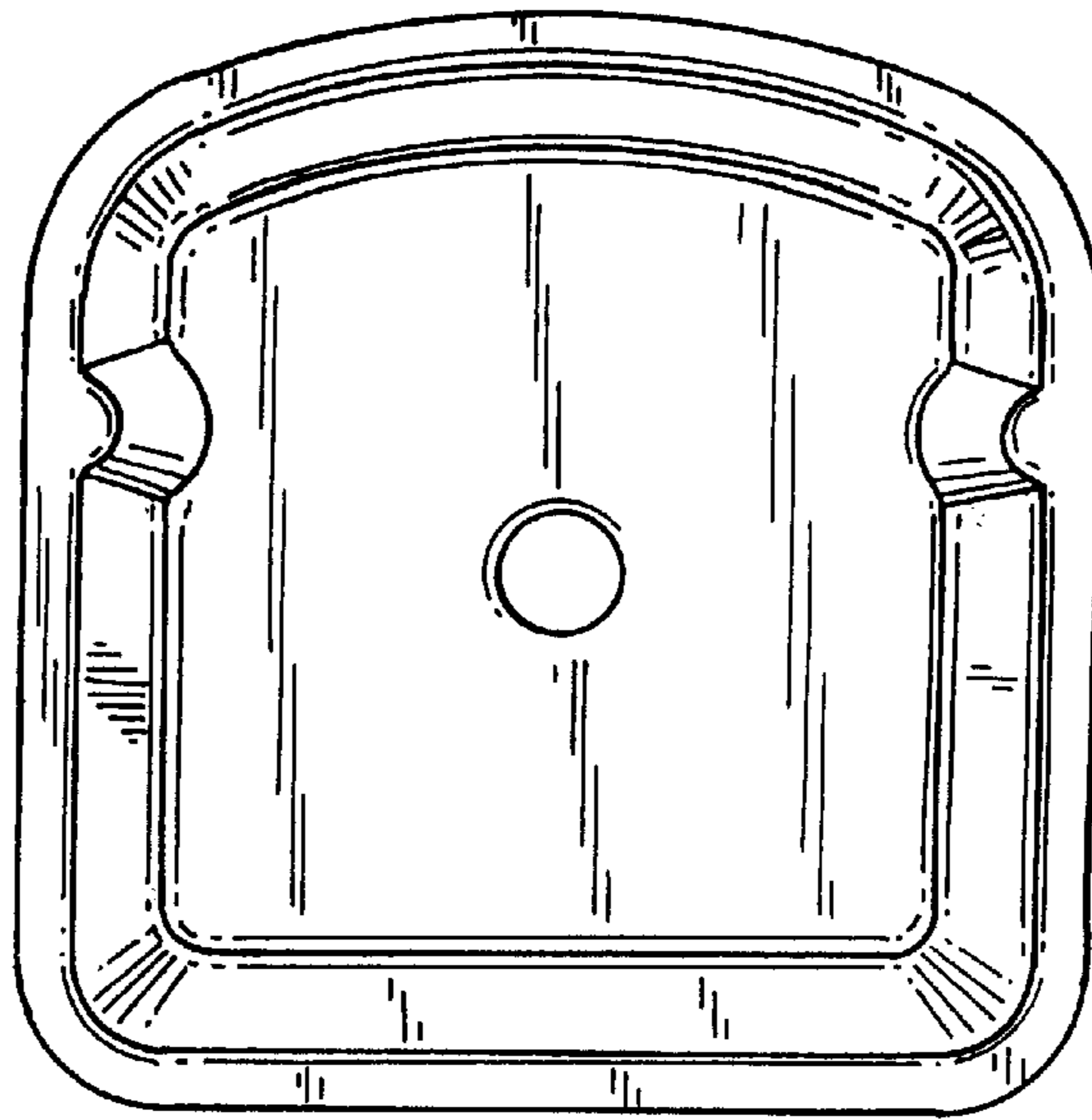


Fig. 11

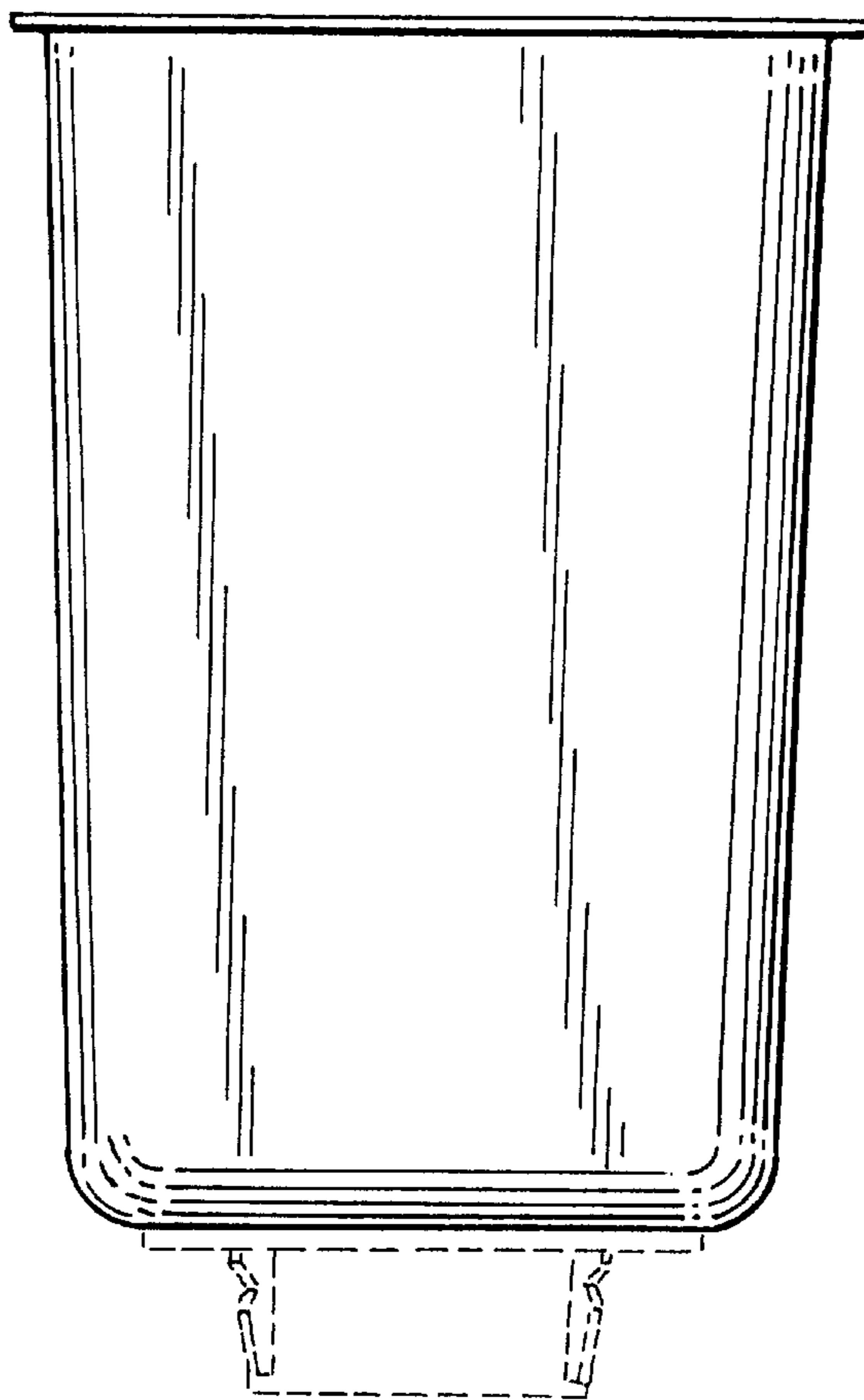


Fig. 12

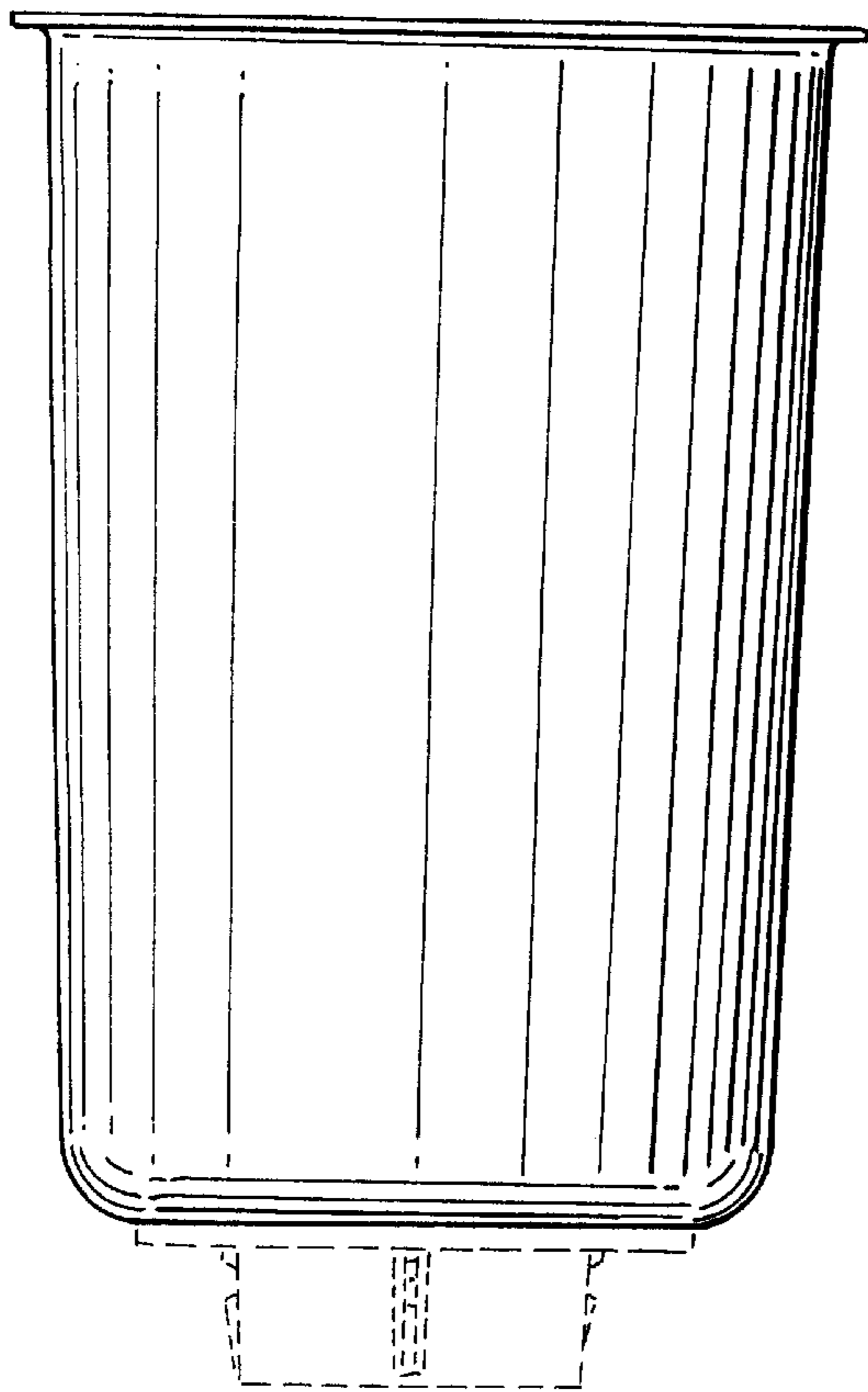


Fig. 13

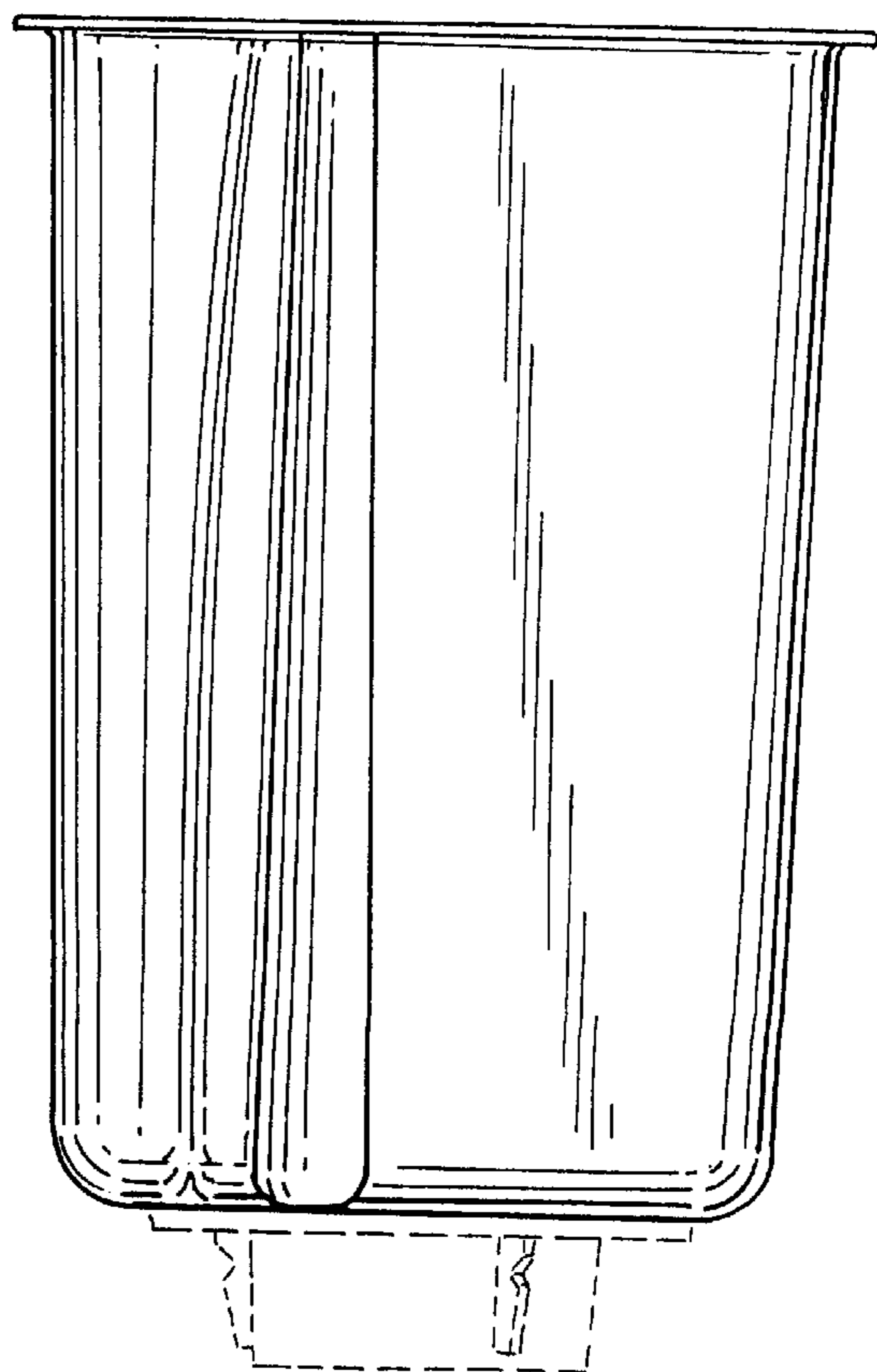


Fig. 14

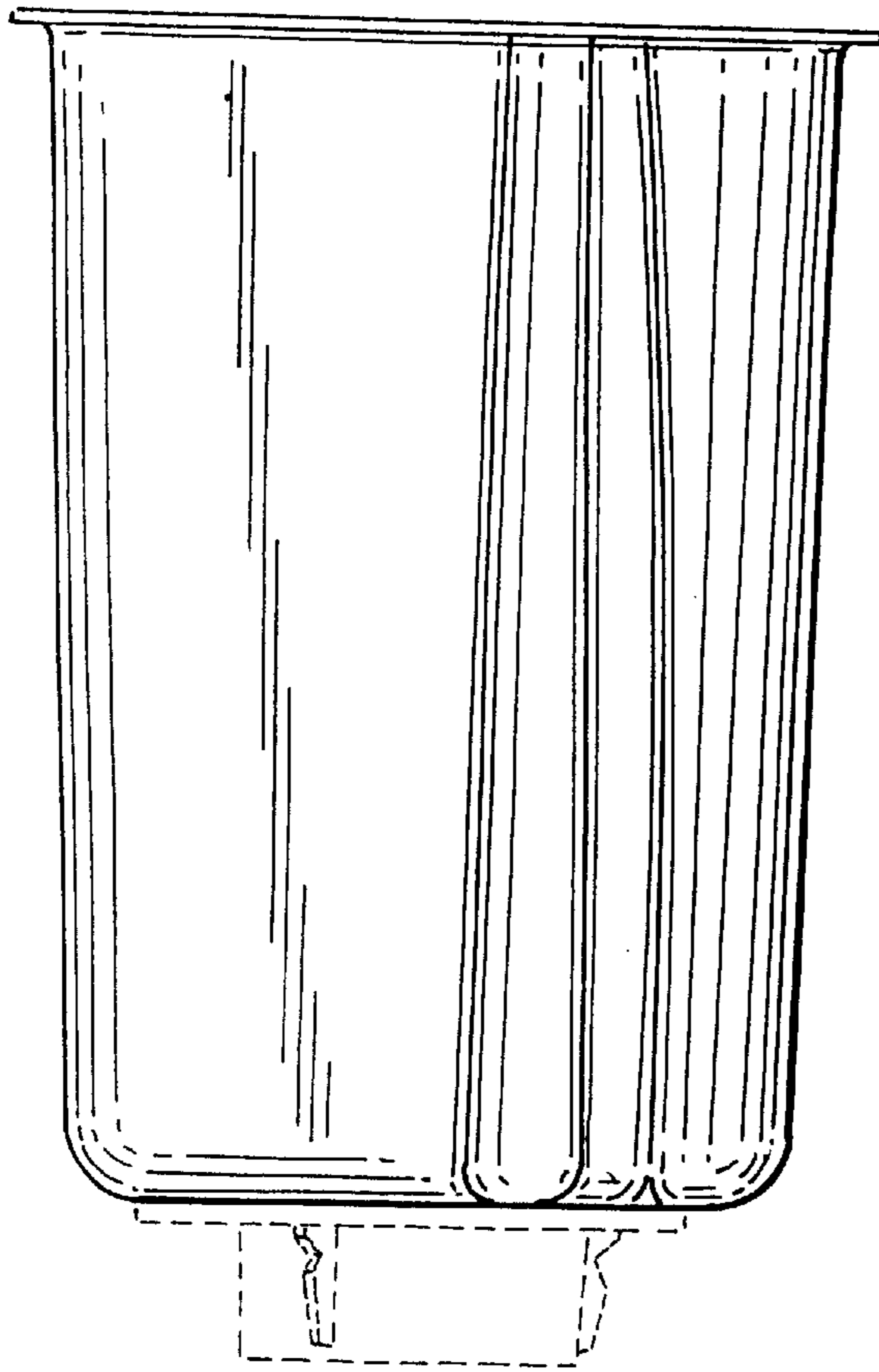


Fig. 15

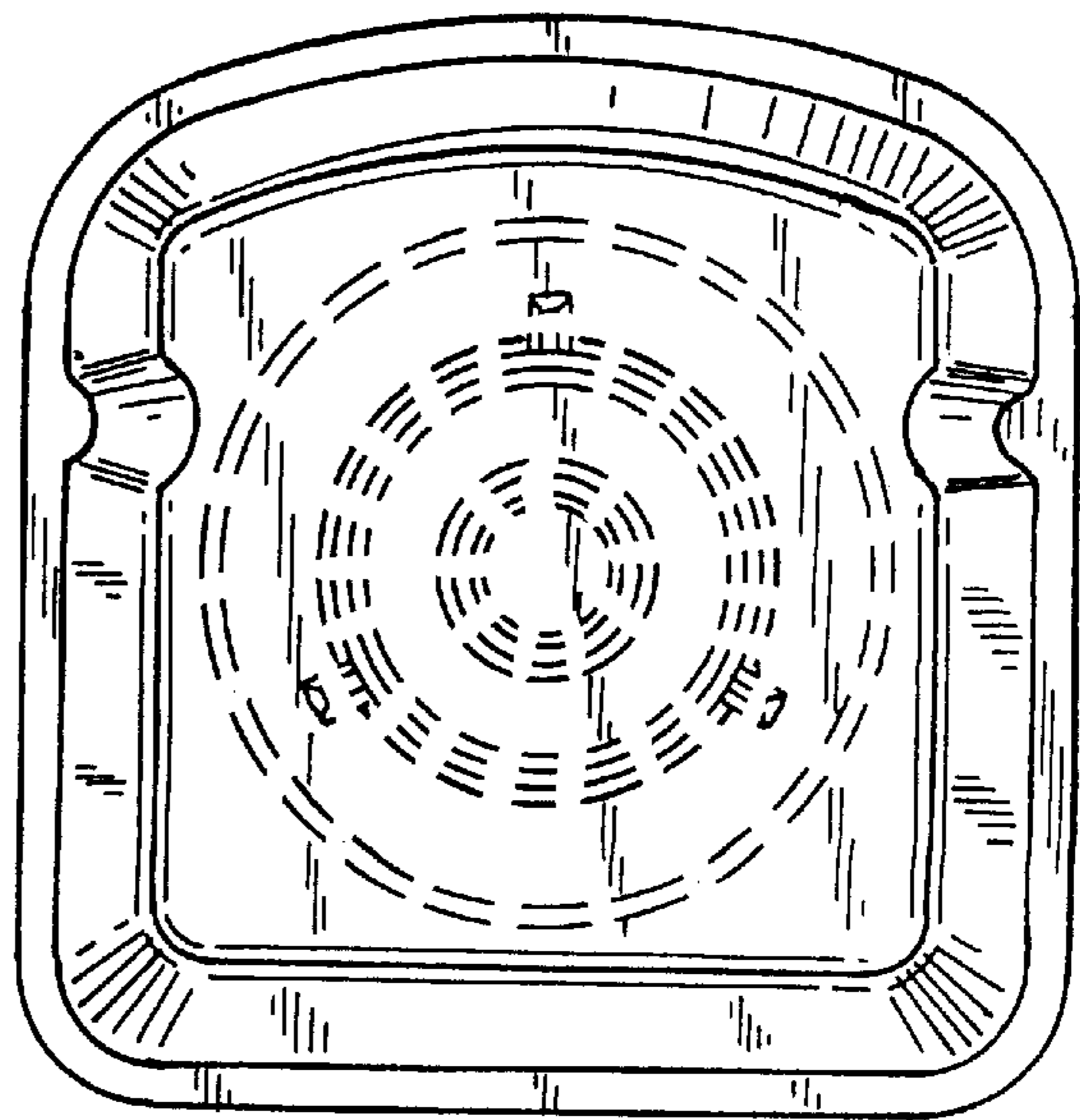


Fig. 16