Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

SHGMEET GMT-Bread Proofing Basket

SHGMEET Silicone Banneton Proofing Basket Set Instruction Manual

Models: 10-inch Round, 11-inch Oval | Brand: SHGMEET | Model Number: GMT-Bread Proofing Basket

1. Introduction

Thank you for choosing the SHGMEET Silicone Banneton Proofing Basket Set. This set is designed to assist in the proofing process of sourdough and other artisan breads, providing a stable environment for your dough to rise. Made from food-grade silicone, these baskets are durable, flexible, and easy to clean, offering a convenient alternative to traditional cane bannetons. This manual provides essential information for the proper use, care, and maintenance of your proofing baskets and accompanying tools.



Image 1.1: Example of a baked sourdough loaf.

2. Product Overview

2.1 Key Features

- **Food-Grade Silicone:** Safe, non-toxic, and durable material for repeated use.
- **Foldable Design:** Collapsible for compact storage, saving kitchen space.
- **Integrated Steel Ring:** Provides structural stability, ensuring the basket maintains its shape during proofing.
- **Easy to Clean:** Dishwasher safe and simple to hand wash.
- **Multi-Purpose:** Can be used for proofing dough, serving fruits, or storing other items.



Image 2.1: The silicone banneton features an internal steel ring for enhanced stability.

2.2 What's Included

Your SHGMEET Silicone Banneton Proofing Basket Set includes the following items:

- 1 x 10-inch Round Silicone Banneton Proofing Basket
- 1 x 11-inch Oval Silicone Banneton Proofing Basket
- 1 x Dough Scraper (with yellow handle)
- 1 x Danish Dough Whisk
- 1 x Bread Lame (scoring tool)
- 1 x Silicone Spatula
- 1 x Silicone Brush



Image 2.2: The complete SHGMEET Silicone Banneton Proofing Basket Set with all included accessories.

3. Setup and First Use

1. **Unpack:** Carefully remove all items from the packaging.
2. **Wash:** Before first use, wash both silicone proofing baskets and all accessories with warm soapy water. Rinse thoroughly.
3. **Dry:** Ensure all items are completely dry before storage or use.
4. **Expand Baskets:** The silicone baskets are foldable for storage. To use, gently push the bottom outwards to expand them into their full shape. The internal steel ring will help maintain their structure.

4. Operating Instructions

4.1 Dough Preparation and Proofing

1. **Prepare Dough:** Mix your bread dough according to your recipe. The Danish dough whisk can be used for initial mixing, and the silicone spatula for scraping.
2. **Shape Dough:** After the initial bulk fermentation, gently shape your dough into a round or oval, depending on the basket you intend to use.
3. **Flour Basket (Optional):** While silicone is naturally non-stick, a light dusting of rice flour or a 50/50 mix of all-purpose and rice flour can help prevent sticking and create a traditional flour pattern on your loaf.
4. **Place Dough:** Carefully place the shaped dough, seam-side up, into the silicone proofing basket.
5. **Proof:** Cover the basket with a damp cloth or plastic wrap and allow the dough to proof in a warm place according to your recipe's instructions.

4.2 Scoring and Baking

1. **Preheat Oven:** Preheat your oven and baking vessel (e.g., Dutch oven, baking stone) to the temperature specified in your recipe.
2. **Transfer Dough:** Once proofed, gently invert the dough from the banneton onto parchment paper or directly into your preheated baking vessel.
3. **Score Dough:** Use the bread lame to score the top of your dough with desired patterns. This allows for controlled expansion during baking.
4. **Bake:** Bake the bread according to your recipe. The silicone baskets themselves are oven-safe up to 450°F (232°C) if you wish to bake directly in them, though traditional methods often involve transferring the dough.



Image 4.1: Accessory Usage Diagram for bread making.

Your browser does not support the video tag.

Video 4.1: This video demonstrates the unfolding of the silicone bannetons, dough preparation, scoring, baking, cleaning, and compact storage of the SHGMEET Silicone Banneton Bread Proofing Basket Set.

5. Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your SHGMEET Silicone Banneton Proofing Baskets and accessories.

- **After Each Use:** Remove any excess flour or dough residue from the baskets and tools.
- **Hand Washing:** Wash the silicone baskets and accessories with warm water and a mild dish soap. Use a soft sponge or brush to clean the grooves. Rinse thoroughly.

- **Dishwasher Safe:** The silicone baskets are dishwasher safe. Place them on the top rack for best results.
- **Drying:** Ensure all items are completely dry before storing to prevent any moisture buildup.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as these can damage the silicone surface.



Image 5.1: Cleaning instructions for the silicone banneton, showing hand wash and dishwasher compatibility.

6. Storage

The SHGMEET Silicone Banneton Proofing Baskets are designed for convenient storage:

- **Foldable Design:** Gently push the sides of the basket inwards to collapse it flat.
- **Hook Hole:** Each basket features a hook hole on the handle, allowing for hanging storage to save drawer or cabinet space.
- **Stacking:** When collapsed, the baskets can be easily stacked or stored in narrow spaces.



Image 6.1: The foldable design and hook hole for easy storage.

7. Troubleshooting

Problem	Possible Cause	Solution
Dough sticking to the basket	Insufficient flouring; dough too wet.	Lightly dust the basket with rice flour or a 50/50 mix of all-purpose and rice flour before placing dough. Ensure dough is not excessively sticky.
Basket not holding shape	Basket not fully expanded; steel ring dislodged.	Ensure the basket is fully pushed out from the bottom. Check if the internal steel ring is properly seated.

Problem	Possible Cause	Solution
Difficulty cleaning dough residue	Dough dried onto the silicone.	Clean the basket immediately after use. If residue has dried, soak the basket in warm soapy water for a few minutes before scrubbing.

8. Specifications

- **Material:** Food-Grade Silicone, Steel Ring
- **Round Basket Dimensions (Expanded):** Approximately 10 inches (25.4 cm) diameter, 3.7 inches (9.3 cm) height.
- **Oval Basket Dimensions (Expanded):** Approximately 11 inches (27.9 cm) length, 10.2 inches (25.9 cm) width, 5.5 inches (14 cm) height.
- **Temperature Resistance:** Up to 450°F (232°C)
- **Cleaning:** Dishwasher Safe, Hand Washable
- **Model Number:** GMT-Bread Proofing Basket
- **UPC:** 772093267461



Image 8.1: Detailed dimensions of the round and oval proofing baskets.

9. Warranty and Support

SHGMEET is committed to providing high-quality products. For any questions, concerns, or support needs regarding your Silicone Banneton Proofing Basket Set, please refer to your purchase platform or contact SHGMEET customer service directly. Please retain your proof of purchase for warranty claims.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0D3PPGFSK

More documents and user manuals: **https://manuals.plus/**