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› GIYUDOT GYD-0075 Folding Bread Proofing Box User Manual

GIYUDOT GYD-0075

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Model: GYD-0075

1. INTRODUCTION

Thank you for choosing the GIYUDOT Folding Bread Proofing Box. This appliance is designed to provide a controlled environment for proofing various doughs and fermenting other food items like yogurt and kombucha. Its precise temperature control and foldable design make it a versatile and convenient tool for home bakers. Please read this manual thoroughly before use to ensure proper operation and maintenance.



Image 1.1: The GIYUDOT Folding Bread Proofing Box, including the main unit, controller, and metal rack.

2. PRODUCT OVERVIEW AND FEATURES

The GIYUDOT GYD-0075 is engineered to offer optimal conditions for fermentation. Key features include:

- **Precise Temperature Control:** Adjustable from 68°F to 104°F (20°C to 40°C) with an accurate NTC temperature sensor, ensuring stable and consistent fermentation.
- **Integrated Timer:** Set proofing times for 6, 12, 18, 24, or 48 hours.
- **Three-Sided Warming:** Heating elements on the front, back, and bottom provide even heat distribution.
- **Automatic Safety Shutoff:** The unit automatically shuts off if the internal temperature reaches 113°F (45°C) to prevent overheating.
- **Space-Saving Foldable Design:** Easily folds flat for convenient storage when not in use.
- **Superior Insulation:** Constructed with 5 layers of insulating materials for consistent temperature maintenance.
- **Waterproof Interior:** Facilitates easy cleaning and maintenance.
- **Stainless Steel Shelf:** Prevents direct contact with the bottom heating element, ensuring even heat distribution and preventing over-proofing from below.
- **Acrylic Viewing Window:** Allows monitoring of the dough without opening the box, maintaining internal temperature.
- **Generous Capacity:** Interior dimensions of 15.7" x 11.8" x 11.8" (40cm x 30cm x 30cm) accommodate multiple items or large quantities.

- **Versatile Use:** Suitable for sourdough, bread dough, pizza dough, yogurt, kombucha, and other fermentation tasks.



Image 2.1: Illustration of the three-sided warming system for stable and even heat distribution.

Five Layers

Say Goodbye to Seasonal Baking Woes

Smooth, Soft Lining

The fabric is odorless and waterproof, allowing for easy cleaning and maintenance.

Uniform Heating Layer

Featuring a large area of heating elements that accurately and efficiently reach the desired temperature for perfect sourdough starter.

Stable Support Layer

Equipped with load-bearing board for robust support, ensures a more stable fermentation environment with its sturdy frame structure.

Efficient Insulation Layer

The insulation cotton not only maintains a stable and enduring internal temperature but also reduces the impact of external cold air.

Durable Tear-Resistant Layer

Crafted from 600D Oxford fabric, this layer is excellently tear-resistant and scratch-resistant, significantly enhancing overall durability.

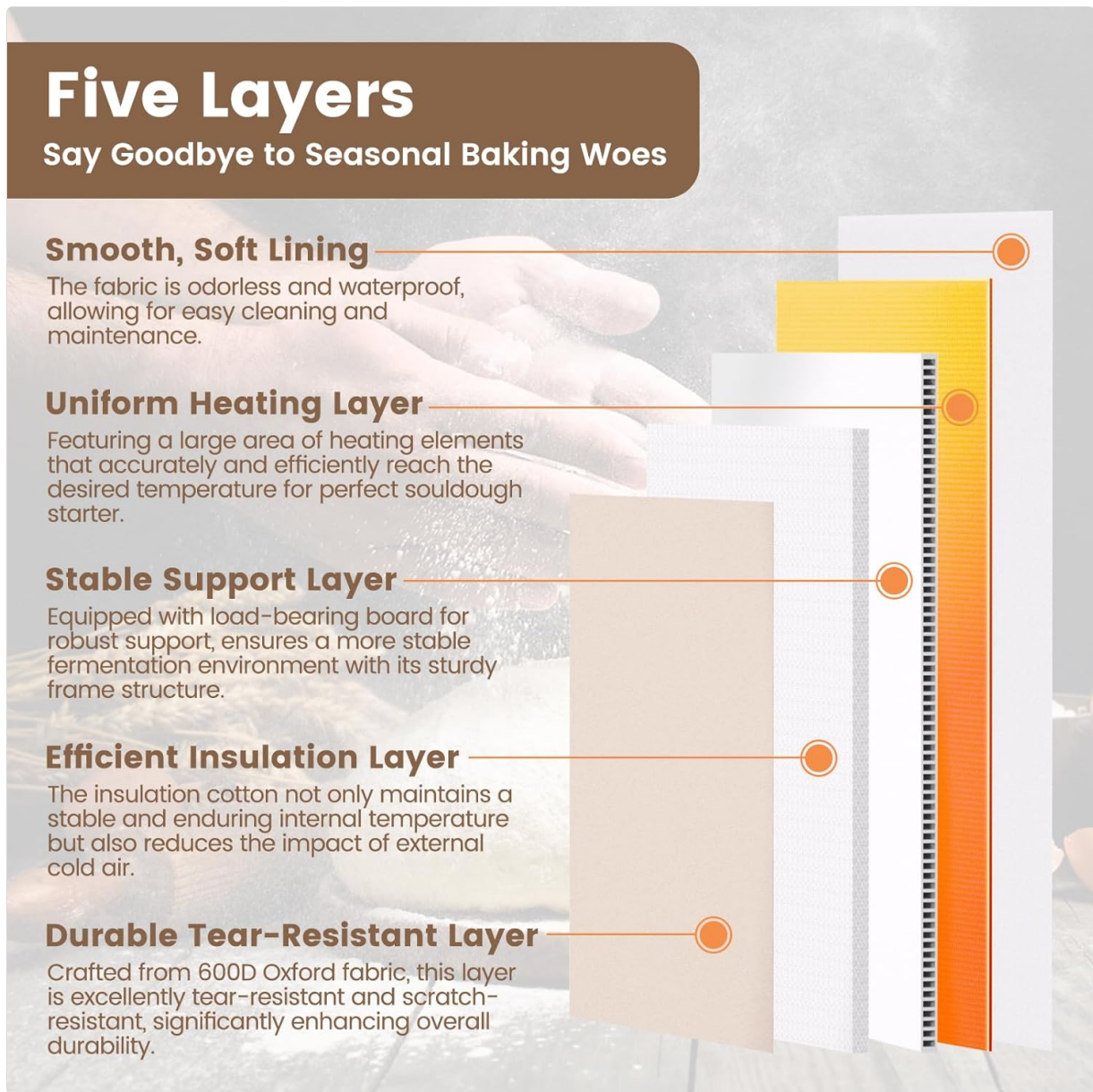


Image 2.2: Cross-section view detailing the five layers of material for insulation and support.

Perfect Proofing for Every Bread



Image 2.3: The proofing box dimensions and examples of various items suitable for proofing, such as sourdough, pretzels, cookies, muffins, cinnamon rolls, and bagels.

3. COMPONENTS LIST

The GIYUDOT Folding Bread Proofing Box package includes the following components:

- Folding Dough Proofing Box (Main Unit)
- Smart Controller with Power Cord
- Stainless Steel Metal Rack

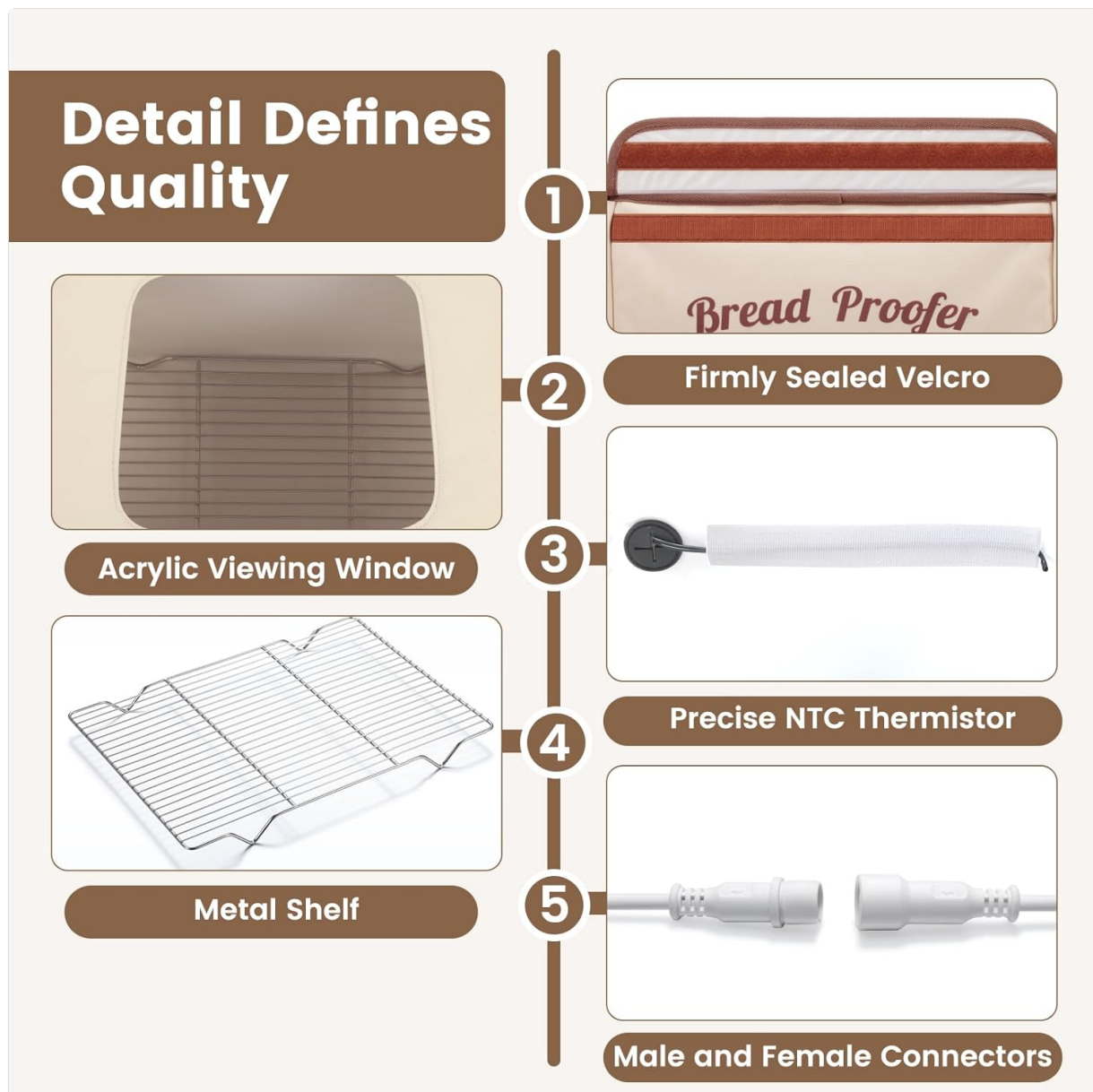


Image 3.1: Detailed view of key components including the acrylic viewing window, metal shelf, firmly sealed Velcro, precise NTC thermistor, and male/female connectors.

4. SETUP INSTRUCTIONS

Follow these steps to set up your GIYUDOT Folding Bread Proofing Box:

1. **Unfold the Box:** Carefully unfold the main unit from its flat, folded state. Ensure all sides are upright and the structure is stable.
2. **Zip it Up:** Secure the corners of the box by zipping them together. This forms the rigid structure of the proofing box.
3. **Insert Metal Rack:** Place the stainless steel metal rack inside the box. This rack provides a barrier between the heating element and your dough, preventing direct heat exposure.
4. **Place Dough/Items:** Put your dough or other items to be fermented onto the metal rack inside the box.
5. **Close the Lid:** Close the top lid of the box, securing it with the zipper and Velcro fasteners to seal the environment.
6. **Connect Controller:** Connect the smart controller to the designated port on the proofing box. Plug the controller's power cord into a standard electrical outlet.

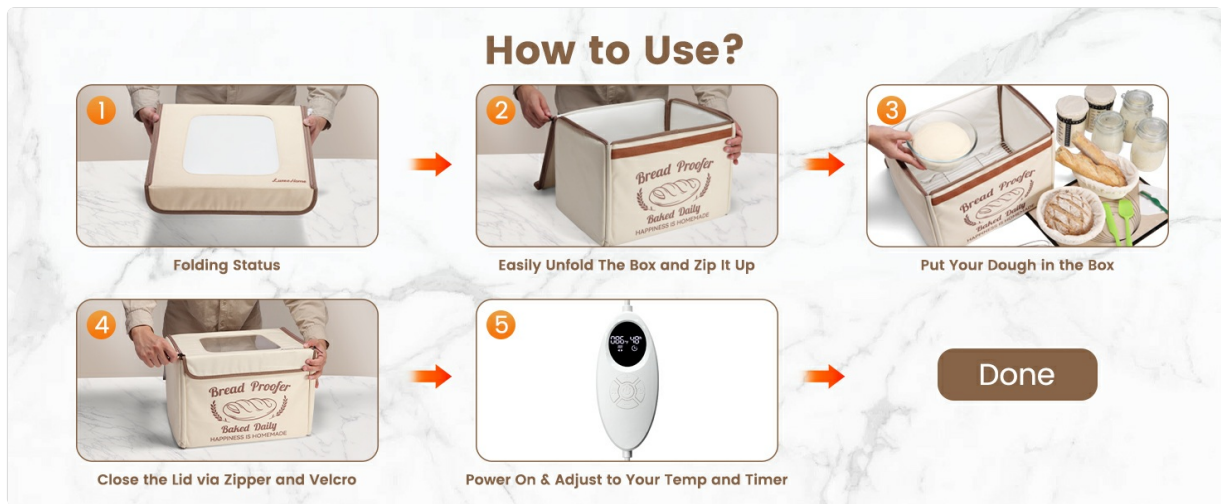


Image 4.1: Visual guide demonstrating the setup process from folding to placing dough and connecting the controller.

5. OPERATING INSTRUCTIONS

Once the proofing box is set up, you can begin operation using the smart controller.

5.1. Temperature and Timer Control

- 1. Power On:** Press the power button on the controller to turn on the unit. The display will illuminate.
- 2. Set Temperature:** Use the '+' and '-' buttons to adjust the desired temperature between 68°F and 104°F (20°C to 40°C). The controller will maintain the set temperature within $\pm 1^\circ\text{F}$.
- 3. Set Timer:** Press the timer button to cycle through the available time settings: 6, 12, 18, 24, or 48 hours. Select the appropriate duration for your proofing needs.
- 4. Start Proofing:** The unit will automatically begin heating to the set temperature and the timer will start counting down.
- 5. Monitor Progress:** Use the transparent acrylic viewing window to observe your dough's progress without disturbing the internal environment.
- 6. Automatic Shutoff:** The unit will automatically turn off once the set timer expires or if the internal temperature exceeds 113°F (45°C).



Image 5.1: The smart controller displaying temperature and timer settings, with icons for various proofing applications.

5.2. Versatile Fermentation Options

The proofing box is suitable for a variety of fermentation tasks:

- **Bread and Pizza Dough:** Achieve consistent and optimal rise for various bread types, including sourdough, and pizza dough.
- **Yogurt:** Maintain the ideal temperature for culturing homemade yogurt.
- **Kombucha:** Provide a stable warm environment for kombucha fermentation.
- **Other Fermented Foods:** Experiment with other fermented foods that require precise temperature control.



Image 5.2: Examples of versatile applications for the proofing box, such as dough, yogurt, and kombucha.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and hygiene of your proofing box.

- **Unplug Before Cleaning:** Always unplug the unit from the power outlet before cleaning.
- **Interior Cleaning:** The interior of the proofing box is waterproof. Wipe it clean with a damp cloth and mild detergent. Ensure it is completely dry before folding or storing.
- **Exterior Cleaning:** Wipe the exterior with a damp cloth. Do not immerse the controller or any electrical components in water.
- **Metal Rack:** The stainless steel rack can be washed with warm soapy water and dried thoroughly.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as they may damage the surfaces.

7. STORAGE

The GIYUDOT Folding Bread Proofing Box is designed for compact storage.

- **Cool Down:** Allow the unit to cool completely after use.
- **Clean:** Ensure the box is clean and dry before folding.
- **Unzip and Fold:** Unzip the corners and carefully fold the box flat.
- **Store Components:** Store the metal rack and controller alongside the folded box in a dry, cool place.



Image 7.1: The proofing box shown in its open, operational state and its compact, folded state for storage.

8. TROUBLESHOOTING

If you encounter issues with your proofing box, refer to the following common problems and solutions:

- **Unit Not Turning On:**

- Ensure the power cord is securely plugged into a working electrical outlet.
- Check that the controller is properly connected to the proofing box.

- **Temperature Not Reaching Set Point:**

- Verify the lid is fully closed and sealed with zippers and Velcro to prevent heat loss.
- Ensure the ambient room temperature is not excessively cold, which can affect heating efficiency.
- Allow sufficient time for the unit to pre-heat, especially if starting from a cold environment.

- **Dough Over-Proofing/Under-Proofing:**

- Adjust the temperature and/or timer settings according to your recipe and desired proofing results.
- Ensure the metal rack is in place to prevent direct heat from the bottom element.

- **Display Not Working:**

- Unplug the unit, wait a few minutes, and plug it back in to reset the controller.

If problems persist, please contact customer support for further assistance.

9. SPECIFICATIONS

Attribute	Specification
Brand	GIYUDOT
Model Name	GYD-0075
Product Dimensions (D x W x H)	11.8" x 15.7" x 11.8" (30cm x 40cm x 30cm)
Temperature Control Range	68°F - 104°F (20°C - 40°C)
Timer Settings	6, 12, 18, 24, 48 Hours
Automatic Shutoff Temperature	113°F (45°C)
Control Type	Smart Controller
Power Source	Electric
Included Components	Dough Proofing Box, Controller, Shelf
Item Weight	3.8 pounds (1.72 kg)
Special Feature	Foldable Design

10. SAFETY INFORMATION

Please observe the following safety precautions:

- Read all instructions before using the appliance.
- Do not operate the appliance with a damaged cord or plug.
- Do not immerse the controller or power cord in water or other liquids.
- Keep the appliance away from children and pets.
- Always unplug the unit when not in use and before cleaning.
- Ensure adequate ventilation around the unit during operation.
- Do not place the unit on or near hot gas or electric burners, or in a heated oven.
- Use only the accessories provided or recommended by the manufacturer.
- The automatic shutoff feature at 113°F (45°C) is a safety measure; do not attempt to bypass it.

11. WARRANTY AND SUPPORT

GIYUDOT products are manufactured to high standards and undergo strict quality inspections. While specific warranty details are not provided in this manual, for any product-related inquiries, technical support, or warranty claims, please contact GIYUDOT customer service through the retailer where the product was purchased or refer to the contact information provided with your product packaging.