Yacumx MBFJ-1

Yacumx Heating Sourdough Bread Proofing Basket Set User Manual

Model: MBFJ-1 | Brand: Yacumx

1. Product Overview

The Yacumx Heating Sourdough Bread Proofing Basket Set is an innovative electric thermostatic silicone bowl designed to optimize the sourdough fermentation process. It maintains an ideal temperature, significantly reducing proofing time and ensuring consistent, flavorful results. Made from food-grade silicone, this foldable bowl is easy to clean and store, making it a convenient tool for both novice and experienced bakers.



Image: Complete Yacumx Sourdough Proofing Basket Set with included accessories.

2. Components Included

Your Yacumx Heating Sourdough Bread Proofing Basket Set includes the following items:

- Thermostatic Silicone Sourdough Proofing Basket (9 Inch)
- Silicone Bowl Cover
- Dough Whisk
- Silicone Brush
- Dough Scraper
- Bread Lame with 4 Blades
- USB Power Cable (5V/1A/2A, 10W)
- Instruction Manual



Image: All components of the Yacumx Sourdough Proofing Basket Set.

3. Setup

Before first use, ensure all components are clean and dry.

1. **Unfold the Bowl:** Gently expand the silicone proofing bowl from its folded state until it forms a stable, round shape.
2. **Connect Power:** Locate the USB port on the underside of the bowl. Connect the provided USB power cable to the bowl and plug the other end into a compatible 5V/1A or 5V/2A USB power adapter (not included).
3. **Initial Cleaning:** Wash the silicone bowl and lid with warm soapy water. Rinse thoroughly and dry completely before use.



Image: The foldable design of the silicone proofing bowl for easy storage.

4. Operating Instructions

The thermostatic silicone bowl offers adjustable heating levels for optimal dough fermentation and other uses.

Temperature Settings:

The control panel on the underside of the bowl allows you to select different temperature settings, indicated by LED colors:

Indicator Status	Temperature	Recommended Use
Green	86°F / 30°C	Dough Fermentation (Standard)
Blue	95°F / 35°C	Dough Fermentation (Fastest)
Orange	104°F / 40°C	Warming Water/Food
Red	113°F / 45°C	Warming Water/Food (Higher Temp)



Indicator Status	Green	Blue	Orange	Red
Temp	86˚F/30˚C	95˚F/35˚C	104˚F/40˚C	113˚F/45˚C

Image: Temperature indicator status and corresponding settings.

Using for Sourdough Proofing:

1. **Prepare the Bowl:** For sourdough, sprinkle a small amount of flour on the bottom of the silicone bowl to prevent sticking.
2. **Place Dough:** Carefully transfer your sourdough dough into the proofing basket.
3. **Select Temperature:** Press the power button on the underside of the bowl to turn it on. Use the '+' and '-' buttons to cycle through the temperature settings (Green for 86°F, Blue for 95°F). For optimal yeast activity, it is recommended to use the Green or Blue setting. Avoid Orange or Red for dough fermentation as temperatures above 104°F can harm yeast.
4. **Cover and Proof:** Place the silicone lid securely on the bowl. Allow the dough to proof until it has reached the desired rise. The thermostatic system will maintain the selected temperature.



Image: Sourdough dough undergoing fermentation in the heated proofing bowl.

5. Multifunction Use

Beyond sourdough proofing, the thermostatic silicone bowl can be used for various purposes:

- **Warming Water:** Use Orange or Red settings to warm water for various kitchen tasks.
- **Defrosting Meat:** Place frozen meat in the bowl and select a suitable warming temperature (Orange or Red) to accelerate defrosting.
- **Warming Food/Drinks:** Ideal for gently warming bread, jams, milk, or other food items.
- **Pet Feeding:** Can be used to warm pet food or milk for pets.
- **General Bowl Use:** When not heated, it functions as a regular silicone bowl for mixing, serving, or storing fruits and vegetables.



Image: Versatile uses including dough fermentation, serving as a salad bowl, and warming pet food.



Image: Additional uses such as thawing meat, warming bread, and storing fruits and vegetables.

6. Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your proofing basket.

- **Cleaning:** After each use, disconnect the power cable. Wash the silicone bowl and lid with warm water and a mild dish soap. Use a soft cloth or sponge. Rinse thoroughly and dry completely before storing.
- **Storage:** The bowl is foldable for compact storage. Ensure it is completely dry before folding and storing in a cool, dry place.

Key Safety Precautions:

DO NOT heat in a microwave oven.

DO NOT use a dishwasher for the heated base. The silicone bowl itself is dishwasher safe, but the heating element is not.

DO NOT place sharp objects inside the bowl when heated.

DO NOT modify the product.

DO NOT wipe with chemical reagents.

Ensure to stay away from fire.



Image: Important safety precautions for product use and care.

7. Troubleshooting (Q&A)

Q: How much fermentation time can I save by using this proofing basket?

A: It will save about twice the fermentation time, depending on your ambient temperature and the temperature you set. 95°F (Blue light) is the fastest fermentation temperature for yeast. Please do not set it to Orange or Red, as the yeast will start to die at 104°F.

Q: What baking scenarios are recommended to use this heated proofing basket?

A: In an environment below 50°F, yeast reproduction slows. In winter with lower temperatures, or if you are pursuing fast fermentation, this electronically controlled proofing basket is highly recommended.

Q: How do you prevent the dough from sticking?

A: Our product is made of food-grade silicone, which is easy to clean. There is no need for a baking tea towel. Just sprinkle a little bit of flour on the bottom of the basket before you put the dough in, and most of the time the dough won't stick.

Q: Can I open the lid during fermentation?

A: Yes, the heating element is set at the bottom of the fermentation bowl. You need to keep the lid on during fermentation, but you can open it at any time to check the fermentation. The effect of opening the lid on the temperature is very slight.

8. Specifications

Feature	Detail
Brand	Yacumx
Model Number	MBFJ-1
Material	Food-Grade Silicone
Color	White
Shape	Round
Product Dimensions	9"D x 9"W x 3.7"H
Item Weight	1.37 pounds (620 Grams)
Special Features	Adjustable temperature, Thermostatic, Lid, Foldable
Power Input	5V/1A or 5V/2A (10W) via USB
Included Accessories	Silicone Bowl Cover, Dough Whisk, Silicone Brush, Dough Scraper, Bread Lame, Blades

9. Warranty and Support

For any questions regarding the use of your Yacumx Heating Sourdough Bread Proofing Basket Set, please contact us via e-mail. Refer to your product packaging or the official Yacumx website for specific warranty details and contact information.

Thank you for choosing Yacumx!