



Brod Taylor FP-105 Folding Proofer and Slow Cooker Instructions

[Home](#) » [Brod Taylor](#) » Brod Taylor FP-105 Folding Proofer and Slow Cooker Instructions 

Contents

- 1 Brod Taylor FP-105 Folding Proofer and Slow Cooker
- 2 IMPORTANT SAFEGUARDS
- 3 Register your Proofer & Slow Cooker
- 4 Setup and Storage
 - 4.1 DO NOT Remove Folding Walls
- 5 Cleaning and Maintenance
- 6 Dimensions and Specifications
- 7 Operation
- 8 Capacity
- 9 Control Panel
 - 9.1 Three Ways to Use the Folding Proofer & Slow Cooker
- 10 Proofer Mode Instructions and Tips
- 11 Slow Cook Mode Instructions and Tips
 - 11.1 Altering Food Temperature in Proofer Modes
 - 11.2 Maintaining Stable Higher Temperatures
- 12 Troubleshooting Guide
- 13 FAQ (Frequently Asked Questions)
- 14 General Guidelines for Rising and Fermenting Bread Dough in the Proofer
- 15 Documents / Resources
- 16 Related Posts



Brod Taylor FP-105 Folding Proofer and Slow Cooker



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or main housing in water or other liquid.
- Close supervision is necessary when appliance is near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- Do not use outdoors.
- Intended for countertop use only.
- Do not let cord hang over edge of 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.
- **WARNING:** Avoid spillage on the connector. Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord, potential injury from misuse.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set control to "Off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.
- Do not store any materials, other than manufacturer's recommended accessories, in the Proofer when not in

use.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The heating element surface is subject to residual heat after use.
- This appliance is intended to be used in household and similar applications such as:
 - Farm houses
 - Bed and breakfast type environments

- **SAVE THESE INSTRUCTIONS**

Please read and keep these instructions to obtain the best results from your Folding Proofer.

- **SPECIAL CORDSET INSTRUCTIONS**

A short power supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in or tripping over a longer cord.

- **NOTICE**

This appliance is for household use only. Use on Alternate Current only with voltage as indicated on the manufacturer type plate (60 Hertz for FP-105 and 50Hz for FP-205). Do not attempt to modify the plug in any way.

- **USE WITH AC INVERTERS**

Exercise caution when using this appliance with DC to AC inverters. Contact a qualified electrician if you have questions about your inverter.

- **FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE**

Register your Proofer & Slow Cooker

Why register your Proofer?

- Free 3 year warranty.
- Priority notification of new products and specials.

To register, visit us on-line at: www.brodandtaylor.com/register

HAVE QUESTIONS? Please Contact Us Directly

- **E- mail :** contact@brodandtaylor.com
- **Web :** brodandtaylor.com/support
- **Phone :** 800-768-7064 (USA and Canada)
+ 1-413-458-9933 (International)

Setup and Storage

Open the lid by lifting the front edge of the Proofer. Allow the lid to rest in the vertical position. Remove the wire

rack and water tray. Lift the expanding box section from the front edge, allowing it to remain attached to the base at the back so it can pivot open as shown. Pull only the front wall forward to expand and fit into the grooves on the front and sides of the base.



DO NOT Remove Folding Walls



Select the Mode for Setup

- **PROOFER HUMID MODE:** Place the water tray in the center of the heating plate with water in the tray. Put the wire rack in next with the feet down.
- **PROOFER DRY MODE:** Do not use the water tray. Put the wire rack in with the feet down.
- **SLOW COOK MODE:** Do not use the water tray or wire rack.
- Lift the lid straight up from the rear hinges and place onto the top of the expanded box, fitting the guides on the lid into the matching grooves. Lower the lid to a closed position. Plug the power cord into the Proofer first and then into an appropriate wall receptacle.

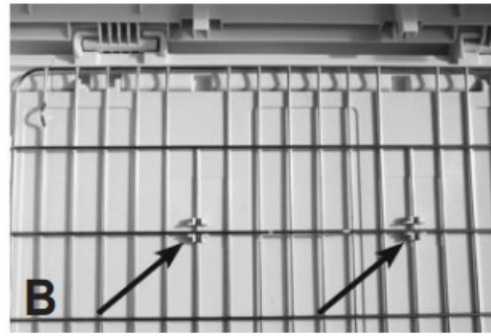
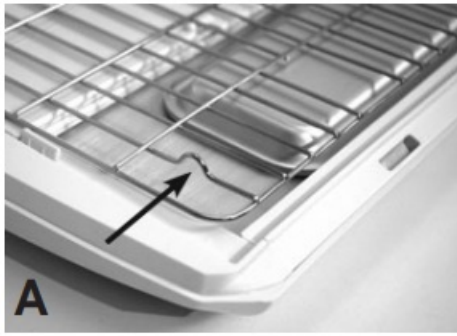
- **Pre-Heat**

For best results, pre-heat the Proofer for 10-15 minutes before using.

- **Prepare for Storage**

Turn the Proofer OFF and allow it to cool. (Removing the lid will allow it to cool more quickly.) Unplug power cord from the wall receptacle and the Proofer.

Remove the wire rack and water tray, if in use. If necessary, wipe surfaces of the Proofer with a cloth to remove any water residue. Make sure the Proofer is dry before folding for storage. Lift the expanding box section slightly from the front, then fold by pushing gently in on the sides and folding the unit towards the back. Lower the folded section into the base while attached to rear hinge. Place the water tray into the front section of the base. Orient the wire rack with feet up (A). The open crosses shown in (B) hold the wire rack securely in place. Remove the power cord from the Proofer. Close the lid and press on the front to ensure that the latch is engaged.



Cleaning and Maintenance

- This appliance is virtually maintenance-free and has no user-serviceable parts. If the appliance is damaged or does not operate properly, contact Brod & Taylor for repair: contact@brodandtaylor.com
- Always unplug and completely cool down before cleaning.
- If necessary, wipe the housing and metal base plate with a damp cloth or moistened with a mild detergent solution. Do not use chemical or abrasive cleaners or polishers.
- Do not immerse the appliance in water or place it under running water.
- After cleaning, wait until completely dry before folding up.

Dimensions and Specifications





Inside box (open):	15 x 12.5 x 8" high	37.5 x 32 x 20 cm high
Outside body (open):	18 x 14.5 x 10.5" high	46 x 37 x 27 cm high
Outside body (closed):	18 x 14.5 x 3" high	46 x 37 x 8 cm high
Temperature range:	70 – 195 °F	21 – 90 °C

Model FP-105 Voltage:120V~ 60Hz (200W)

Model FP-205 Voltage: 220-240V~ 50Hz (180-220W)

Operation

Press the power button to turn the Proofer on. The display will indicate the current temperature set point.

- There are two modes of operation: PROOFER  or SLOW COOK 
One of the two red/green indicator lights will illuminate depending on the current mode of operation.
 - **RED LIGHT:** Heating.
 - **GREEN LIGHT:** Heating plate has reached its set point.
- When switched off or unplugged the Proofer will remember the last mode used and temperature set point.
NOTE: Even though light is Green, contents of the Proofer may take longer to reach the temperature set point.
- **Changing the Mode – Proofer  or Slow Cook **
Press the Mode Select Button to toggle between PROOFER and SLOW COOK mode.
- **Changing the Temperature Setting**
Press the + (UP) or – (DOWN) button to adjust the temperature. Press and hold either button for three seconds

to quickly scroll through the temperature settings.

- **Changing the Temperature Display (°F or °C)**

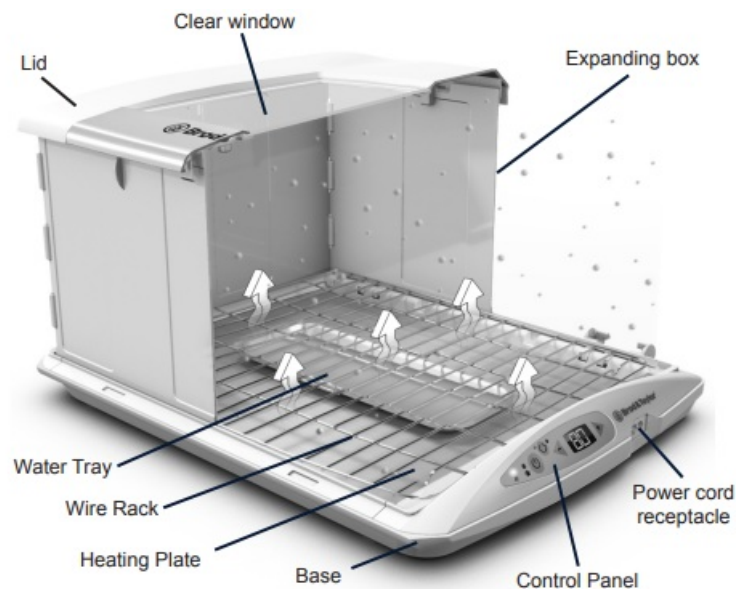
To switch between modes, press and hold both the + and – button for two seconds.

- **Humidity**

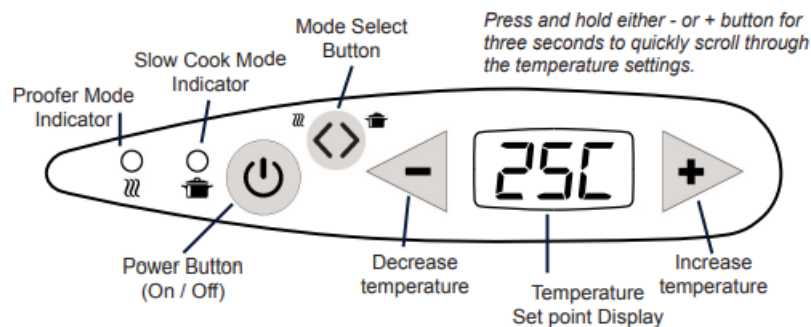
To create humidity in the Proofer, pour approximately ¼ cup / 60ml of water into the water tray. Do not overfill the tray. Humidity will be approximately 70-80%. The water tray is used only for the Humid Mode when making bread, usually at temperatures of 85 °F / 30 °C or less. Do not use the water tray when making yogurt.

Capacity

- Bread: Two “large” loaves – approximately 2lb / 0.9 kg dough each with 4 lb / 1.8 kg total from recipes with about 3 cup / 400g of flour per loaf. Shelf kit accessory can double capacity.
- Yogurt: Eight jars that are 8” / 20cm tall (or less) and hold a quart / liter or a single 1.5 gallon / 6 liter container with lid under 8” / 20cm tall will fit in the Proofer.
- Slow Cooking: Up to 8 quart / liter pot with maximum diameter 11” / 28 cm and height 8.5” / 21.6 cm.
- This product is intended for interior household use only, in an operating environment of 60 °F / 16 °C or greater.



Control Panel



- **Display in °F or °C**

To switch between modes, press and hold both the + and – button for two seconds.

- **Accessories**

A Shelf Kit is available to double capacity for loaves or rolls. See information on the back of this instruction

manual.

Three Ways to Use the Folding Proofer & Slow Cooker

- **PROOFER – Humid**

RACK AND WATER TRAY

Best for:

Bread dough Sourdough Yeast Preferments



- Place containers ON RACK above the heating plate.
- USE water tray with water for humidity.
- Temperature range 70-95 °F / 21-35 °C

- **PROOFER – Dry**

RACK, NO WATER TRAY

Best for:

Yogurt, Chocolate, Butter Tempeh, Kefir, Kombucha, Sour Cream, Creme Fraiche, Cheese, Natto



- Place containers ON RACK above the heating plate.
- DO NOT USE water tray.
- Temperature range 70-120 °F / 21-49 °C

- **SLOW COOK**

NO RACK, NO WATER TRAY

Best for:


Traditional Slow Cooking, Black Garlic, Sous Vide

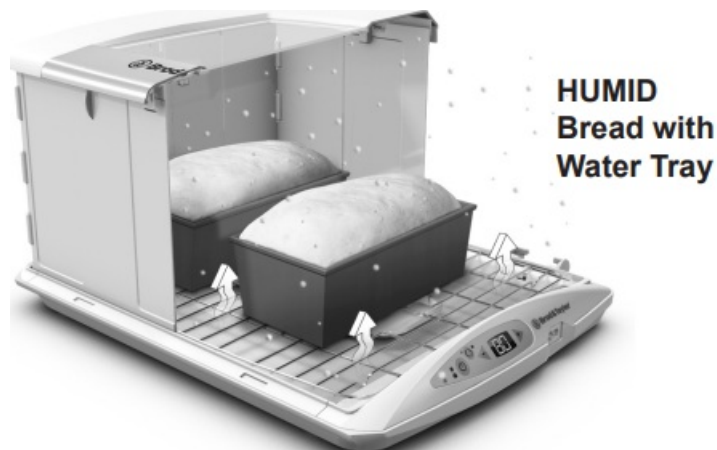


- Place containers DIRECTLY ON the heating plate.
- Temperature range 85-195 °F / 30-90 °C.
- For best results use a heavy bottom Dutch oven or stock pot with a tight fitting lid.

Proofer Mode Instructions and Tips

The Folding Proofer provides stable and repeatable low temperature control for a wide range of kitchen processes – from rising bread to making yogurt to tempering chocolate to making healthy probiotic foods. The Proofer is calibrated to keep its contents near the temperature setting, not the air inside. This is because the Proofer heats mainly by radiative heating. The air temperature inside the Proofer will not be the same as the temperature of food inside containers.

In Proofer Mode  this appliance is calibrated to be used in two ways:




Humid (with water tray): 70-95 °F / 21-35 °C. Use open containers. Bread dough and preferments in open bowls, loaf, or sheet pans.



Dry (no water tray): 70 -120 °F / 21 – 49 °C. Use closed containers. Commonly used for culturing yogurt. If the Proofer is used in dry mode at 70-95 °F / 21-35 °C food temperatures may be several degrees below the setpoint.

Slow Cook Mode Instructions and Tips

In Slow Cook Mode  temperatures may be set from 85-195 °F / 30-90 °C in 5 degree increments. For slow cooking recipes that recommend a setting of “Low” on a traditional slow cooker, set the temperature to the maximum setting of 195 °F / 90 °C. Always use a lid on the pot when slow cooking. This appliance is calibrated to keep the contents of a container near the temperature set point. Actual temperatures may vary 5 degrees from set point depending on the type of container and lid used (cast iron, stainless, metal or glass lid). Results for any specific pot will be repeatable.



- **Food safety**

When slow cooking, food should reach 140 °F / 60 °C in less than 2 hours. For this reason, frozen meat should never be placed directly in a pot for slow cooking. For best results and increased food safety, we recommend pre-heating the pot and searing thawed meat.

- **Pre-heating**

Many recipes call for sauteing onions, garlic, or other items and searing meat before slow cooking for optimum flavor. Using the Proofer, all this can be done in a single pot. After searing, put the hot pan in the pre-heated Proofer DIRECTLY on the heating plate (no rack). Always put a lid on the pot and also close the lid of the Proofer. Do not remove lid or pot top for first 2 hours. Meat should not touch the top of the pot.

- **Other Applications**

Other slow cooking processes, such as slow roasting black garlic or sous vide cooking may be done at lower temperatures. We recommend checking the internal pot or water bath temperature at regular intervals to ensure the temperature is appropriate. When slow cooking, always put a lid on the pot.

Altering Food Temperature in Proofer Modes

- Humidity (using the water tray) will raise the temperature of items in the Proofer.
- Raising the height of the rack will decrease the temperature of items on the rack. The Brod & Taylor accessory Shelf Kit includes a rack with folding legs.
- Covering containers will increase the temperature inside the container.

Maintaining Stable Higher Temperatures

- To maintain stable temperatures above 85°F / 30 °C for longer times, use Slow Cook mode. Place metal containers directly on the heating plate (no rack). Glass or plastic containers may be used by placing containers in a shallow tray of water directly on the heating plate, or inside a shiny stainless pot with lid. Be sure not to exceed a safe operating temperature for the type of container.
- To make yogurt with recipes that call for 110 °F / 43 °C for 12-24 hours, use Slow Cook mode with containers on the heating plate or in a tray of water.

Troubleshooting Guide

E1 error in display	Proofer base is too cold. Allow to warm to room temperature. Proofer must be completely UNPLUGGED from power to reset.
Folding walls came apart	See our instruction video: www.brodandtaylor.com/support
Contents of Proofer too warm	Temperature may be reduced by: <ul style="list-style-type: none">• Remove water tray. (Dry Mode)• Elevate rack. (use Shelf Kit with elevating legs).• Use uncovered containers to reduce trapped heat.
Contents of Proofer too cool	Temperature may be increased by: <ul style="list-style-type: none">• Use water tray. (Humid Mode)• Make sure rack is in lowest position.• Use covered containers to hold heat.
Proofer turns off	Ensure power cord is fully seated into socket.
Proofer lid will not close for storage	Folding sides should be closed flat with hinge secured. Open cross guides must face up. Ensure wire rack is upside down and seated in open cross guides.

FAQ (Frequently Asked Questions)

• Can I run my Proofer for more than a few hours at a time?

Yes, the Proofer is engineered to run continuously. It uses very little electricity, only about 30 watts on average when set to 75 °F / 24 °C.

• Is there one temperature that works well for rising all types of bread?

The most common temperature for rising bread is 80 °F / 27 °C. This is a temperature that can work for nearly any type of bread, from sweet rolls to sourdough and even rye. Don't hesitate to use a warmer setting of 86 °F

/ 30 °C if you are in a hurry, but for many recipes 80 °F / 27 °C represents a nice balance between a slower, more flavorproducing speed and a faster, more convenient speed.

- **Why shouldn't I put yogurt jars directly over the center of the Proofer?**

The Proofer's heat source is more concentrated in the center so that there will be enough warmth under the water tray

to create humidity when rising bread. The higher temperature range is designed to work well for making yogurt and cheese. For yogurt making, a jar placed directly in the center may rise in temperature as high as 120 °F / 49 °C, which could begin to damage some of the more delicate yogurt cultures. The Proofer can easily hold eight 1 quart or liter jars which are 8" / 20cm high of yogurt without the need to place a jar directly in the center. For these processes, the lids need to be on jars to prevent evaporation, heat loss, and contamination from the environment.



- **Does the Proofer have a thermostat?**

Yes, there is a thermostat located in the base of the Proofer. The heating element cycles on and off according to the temperature of the aluminum plate. This cycling on and off occurs within a very narrow range, making the Proofer very consistent and reliable at maintaining a steady temperature.

- **Why isn't the air temperature inside my Proofer the same as the setting?**

The Proofer is calibrated to keep the contents of a jar or bowl at the designated temperature setting, not the air inside. Objects in the Proofer are warmed both by the air inside, and directly from the heating plate (infrared radiative heating). At lower temperatures (70-95 °F / 21-35 °C) the Proofer is calibrated with open containers and using the water tray (Humid). At higher temperatures, closed containers are used without the water tray (Dry). These calibrations match the most common Proofer applications. If used in other ways, small adjustments in setpoint temperature may be required for best results.

- **Will the Proofer work in any environment?**

Yes, however, if the ambient temperature of the room where the Proofer is located is quite cool (lower than 60 °F / 15 °C) or very warm (above 77 °F / 25 °C), then the temperature setting may need to be adjusted a few degrees higher or lower to achieve the desired result.

- **I put bread dough in my Proofer and it doesn't feel warm. Is it working properly?**

If your Proofer was set to a cooler temp 75 °F / 24 °C it may not feel very warm even when working properly. To test operation check for a warm feel when you quickly touch the center of the aluminum base plate.

WARNING: Do not touch the heating plate when temperature setting is above 95 °F / 35 °C

See more FAQ's on website: brodandtaylor.com/faq

General Guidelines for Rising and Fermenting Bread Dough in the Proofer

Prepare the Proofer. For bread dough, the Proofer should always have the water tray filled one-third to one-half full with clean water, and the tray should be placed in the center of the warming plate. The wire rack goes on top of the water tray. With the sides in place and the lid on top, set the thermostat and allow the Proofer to pre-heat for 5-10 minutes. Our bread recipe specifications have been written for the Proofer with water in the tray and no cover


on the dough. Covering the dough container with plastic wrap can result in a warmer dough temperature and over-proofing.

Selecting a Temperature. There is a range of temperatures that work well for bread dough, and if the recipe or book you are using specifies a temperature, consider using that.

- Sourdough often benefits from fermenting at a temperature of 80-86 °F / 27-30 °C in order to give the wild yeast a boost.
- Commercial yeast is more vigorous, so dough made with this type yeast benefit from a lower temperature that promotes flavor development, 75-79 °F / 24-26 °C.
- Rye flour has weaker gluten and higher enzyme activity, so higher Proofer temperatures are appropriate, 80-86 °F / 27-30 °C to shorten fermentation time and keep the enzymes from degrading the dough too quickly.
- Cold dough that has been retarded in the refrigerator often needs an extra hour (or more) per pound/500g of dough added to its rising time to allow the dough to come up to temperature. Ideally, frozen dough should be thawed in the refrigerator before proofing.
- In a hurry? Mix the dough with lukewarm water 90-100 °F / 32-38 °C and ferment at up to 86 °F / 30 °C. However, we do not recommend going over that temperature as the yeast can produce off-flavors.

Covering the Dough. Most dough and shaped loaves will not need to be covered while in the Proofer, as the water tray will provide the ideal humidity to keep the dough from forming a crust. However, if using the Proofer for an extended fermentation at a lower temperature range, such as an overnight (12 hours) biga or preferment, it is safest to cover the bowl or container.

Documents / Resources

	<p>Brod Taylor FP-105 Folding Proofer and Slow Cooker [pdf] Instructions FP-105, FP-205, Folding Proofer and Slow Cooker, FP-105 Folding Proofer and Slow Cooker</p>
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