

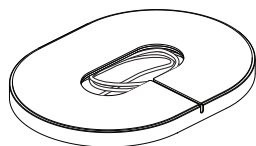
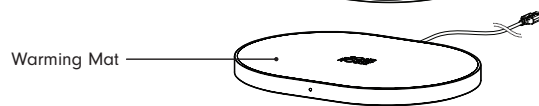
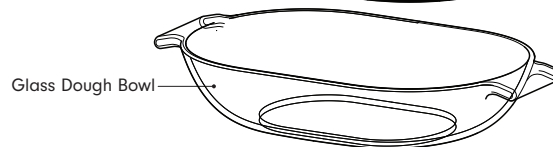
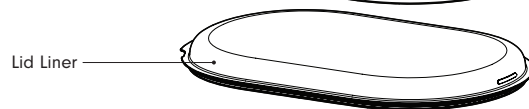
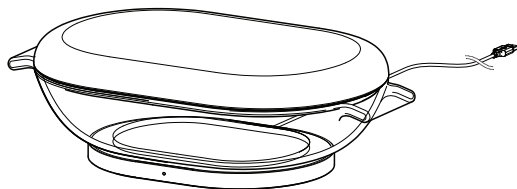
DoughBed by Sourhouse™ User Guide

Bread Dough Bowl + Warming Mat

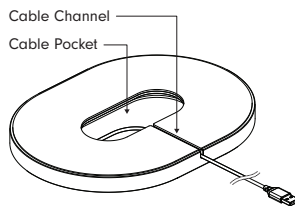
DBED-B5L-01, WM-B-0

SOURLHOUSE™

DoughBed™



Warming Mat, cable stowed



Warming Mat, cable out

What Is “Bulk Proof”, “Bulk Ferment” Or “First Proof”?

These terms all refer to the initial fermentation stage of your bread dough - it starts as soon as you have mixed your starter (or yeast) into your dough, and ends when you shape the dough. For any bread baking that involves a long fermentation time, such as sourdough or a no-knead bread, this is the most critical stage to get right for your baking success. It is called “bulk” because when you are baking more than one loaf, your dough would be proofed as one big batch that will then be divided into individual loaves for shaping.



How to Use DoughBed

MIXING YOUR DOUGH

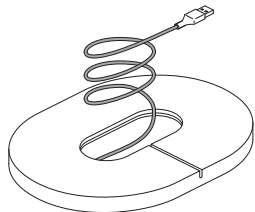
Mix your dough in Dough Bowl as you normally would in a mixing bowl.

tip: We recommend using the warming mat under the bowl during mixing, as the silicone surface is helpful to keep your bowl from skidding around.

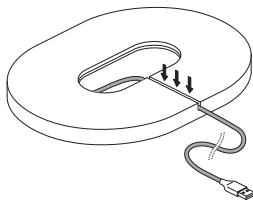
BULK PROOF YOUR DOUGH

1. Set up the Warming Mat

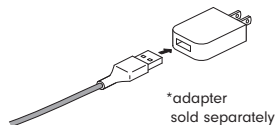
Uncoil desired length of cable from the cable pocket.



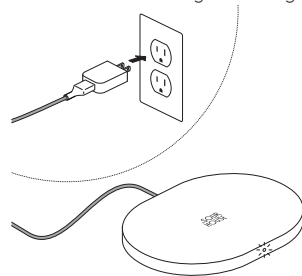
Tuck the cable into the cable channel.



Pair the warming mat's USB plug with a 5V=2A (minimum) USB-to-wall adapter (sold separately) for your region.

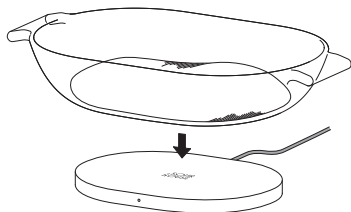


Plug the adapter into the wall outlet. The mat will begin warming.

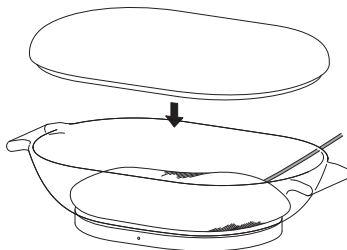


2. Put them all together

Place Dough Bowl on top of Warming Mat.

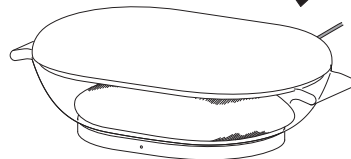


Place the Lid on Dough Bowl. Make sure the Cork Lid has Lid Liner attached for easy cleaning.



Your DoughBed will keep your dough warm in the Goldilocks Zone of 75-82°F / 24-28°C.

75-82°F
24-28°C



FAQ

Q. Can DoughBed overheat my dough?

No. DoughBed's will automatically pause warming if your kitchen even becomes warmer than 82°F/28°C

Q. Will DoughBed turn off when my dough is ready?

DoughBed does not tell you when your dough is ready...use time and other signs to judge this.

Q. Should I use the proofing time recommended in my recipe?

The time indicated in recipes depends on the baking environment where the recipe was developed. You might find different results using DoughBed.

Q. How do I know if my dough is ready to shape?

Time and various other signs. Please refer to our included **DoughBed Proofing Guide**.

Q. Can I use DoughBed for the second proof?

DoughBed is designed to be used during the bulk proof, or the first proof.

Most bakers prefer to move their dough into a vessel similar to the shape of your final bread for the second proof.

If you wish, the DoughBed's warming mat will warm up your dough in a metal loaf pan. Warming Mat will not work for a banneton, as the material will block the warmth from reaching your dough.

How DoughBed will help you bake

Know when your dough is ready to shape

Knowing when bulk proofing is done is one of the most difficult parts of baking. By having the dough temperature consistent, you can use time as a reliable guide to know when your dough is ready to shape. DoughBed will remove most of the guesswork. Learn more in the included **DoughBed Proofing Guide**.

Repeat your baking successes

Whenever you have a successful bake, keep a record of how many hours you bulk fermented your dough for each recipe. You can reliably use that time for all your future bakes and repeat your success every time.

Plan your bake day

Once you know how long it takes to bulk proof your dough in DoughBed, you can know when your bread will be done. You don't need to be at mercy of your kitchen temperature any more. Confidently have bread ready for dinner (or breakfast, or potluck - you name it).

Bake with ease all year round

DoughBed warms up your dough to the same temperature all year round. You don't need to change up your baking routine as the season changes.

More questions?

Check out our FAQ online

www.sourhouse.co/FAQ

Need help?

E-mail us with any questions at

support@sourhouse.co

Join our community!

Thousands of bakers are sharing their bakes and tips on our forum:

www.sourhouse.co/forum

Use & Care

Take good care of your DoughBed and it will help you make many many loaves of bread!

Glass Dough Bowl

- Oven safe up to 550 °F / 288°C
 - Dishwasher safe
 - Not suitable to be used with direct flame.
- ▲ Not for use on or under a flame or other direct heat source, including on a stovetop, under a broiler, in a toaster oven or on a grill.
- ▲ Avoid sudden temperature changes. Do not place a cold bowl into a hot oven.
- ▲ Avoid use of abrasive cleaning materials such as metal scrubber or abrasive cleanser. Any scratch on the surface may weaken the glass and cause it to shatter during use.

Cork Lid

- To clean, wipe with moist (not dripping) cloth.
- Keep dry. Avoid soaking in water.
- Keep away from high temperatures and direct sunlight to avoid deformation or degradation.
- NOT dishwasher safe.
- Do not microwave or put in the oven.

Lid Liner

- Dishwasher safe.
- Do not microwave or put in the oven.
- Do not expose to high temperatures or open flames.

Warming Mat

- Must be paired with USB power adapters of 5V=2A minimum amperage.
 - To clean, wipe with moist (not dripping) cloth.
 - To store, coil up the cable by wrapping it around your hand, then tuck the coil inside the cable pocket on the underside.
- ▲ DO NOT SUBMERGE ANY PART OF WARMING MAT IN WATER.
- ▲ Do not place hot items (ex. baking vessel out of the oven) onto the Warming Mat. It is not a trivet.

Material

Glass Dough Bowl

Cork Lid

Lid Liner

Warming Mat

Borosilicate Glass

Cork

Reinforced Polypropylene, Silicone

Cork, Silicone

Limitation of Liability This product is backed by a limited 1-year warranty. Sourhouse LLC warrants your product against defects in materials or workmanship when purchased directly from Sourhouse or an authorized reseller. During the warranty period we will, at our discretion, repair the product using new or refurbished parts, replace the product with a new or refurbished product, or issue a full or partial refund for the original purchase price of the product (not including shipping charges) in exchange for return of the product. In all cases, when a product is returned to us for any reason the customer pays all shipping charges. When a product is returned to the customer, Sourhouse will pay shipping charges. This warranty does not cover defects or damage arising from improper use or maintenance, normal wear and tear, commercial use, accident or external causes. Unauthorized repair, modification or customization of your product voids this warranty. The user assumes the entire risk of using the product. Any liability by Sourhouse is limited only to the replacement of defective materials or workmanship, and Sourhouse accepts no responsibility for consequential loss.

FCC Compliance Statement This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

ISED Compliance Statement This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

• 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 that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Customer Support

E-mail us with any questions at support@sourhouse.co

Love your DoughBed?

Share your review on [Sourhouse.co](#)

And... We would love to see a picture of your dough in your DoughBed!

Email us at hello@sourhouse.co or tag us on Instagram @lifeatsourhouse

DoughBed by Sourhouse™

Made in China

Sourhouse LLC

| Asheville, North Carolina, U.S.A.

| www.sourhouse.co

Input: 5V=2A, 10W

Patent : www.sourhouse.co/patent