

Sourdough Starter Warmer



Green indicator light = Standby status

Red indicator light = Operational status

On/Off, Start/Pause
(To prevent accidental activation:
Press Start again after setting temperature/time)

Timer / Delay Start
(Short press: Timer / Long press: Delay Start)

Temperature / Time Up

Temperature / Time Down

Please read the following carefully before use

The optimal temperature range for yeast dough fermentation is 80°F to 90°F. The heater's default setting is 85°F. Therefore, under normal conditions, you only need to set the timer or delay start time and then press Start.

Of course, you can also adjust the temperature using the + and – buttons based on factors such as ambient temperature, the initial temperature of the dough, the amount of dough, container size, and desired fermentation duration.

Important: Yeast will become dormant below 35°F and will lose activity above 135°F.

Operating Instructions

Power On

After connecting the power, the device will emit a prompt tone. The indicator light (located at the upper left corner of the display) will illuminate green, and the display will show the preset temperature "85°F" with the timer showing "00:00". The device is now in standby mode.

Prompt Tone

Pressing any button will trigger a prompt tone, helping to prevent accidental operations and confirm your settings

Temperature Adjustment:

- Use the + (Plus) and – (Minus) buttons to adjust the temperature.
- Each brief press increases or decreases the temperature by 1°F.
- Pressing and holding a button will rapidly raise or lower the temperature

Timer and Delay Start Functions (Adjustable within 24 hours)

(1) Timer

- Briefly press the Timer button. The timer display will blink, indicating entry into Timer mode.
 - Use the + and – buttons to set the desired duration.
 - The display will stop blinking after 3 seconds, and the countdown will begin.
 - Each button press increases or decreases the time by 30 minutes.
- ### (2) Delay Start
- Press and hold the Timer button. The delay start display will blink, indicating entry into Delay Start mode.
 - Use the + and – buttons to set the desired delay time.
 - The display will stop blinking after 3 seconds, and the countdown will begin.
 - Each button press increases or decreases the time by 1 hour.

Note on Combined Use: If both Delay Start and Timer functions are activated, the device will first complete the Delay Start countdown. Upon its completion, it will automatically begin the Timer countdown.

Start

1. Using Preset Temperature (85°F) without a Timer: Press the On/Off button. The indicator light will turn red, indicating the device has started heating.
2. Using a Custom Temperature and/or Timer: After setting your desired temperature and/or timer, press the On/Off button. The indicator light will turn red, indicating the device has started heating.

Pause

- While the device is heating (red light), press the On/Off button to pause. The indicator light will turn green, and heating stops.
- Press the On/Off button again to resume heating (the light turns red).

Important Safety & Operation Note

If you adjust the temperature or timer while the device is running (the indicator light will turn green during adjustment), you must press the On/Off button again to apply the new settings and restart heating (the light turns red). This two-step process is designed to prevent accidental activation.

Power Off

To completely shut down the device, unplug the power cord from the electrical outlet.

Why Does the Heating Plate Temperature Exceed the Set Value?

The product works by using the heat conduction of the heating plate to bring and maintain the contents inside the container at the set target temperature. (The set and displayed temperatures refer to the target temperature for the contents within the container, not the temperature of the heating plate itself.) To intelligently compensate for heat loss caused by factors such as ambient temperature, air circulation, container material, initial temperature of the contents, and heat dissipation from the container's exterior—ensuring the core temperature of the dough inside the container remains precisely and steadily at the set value—the heating plate must operate at a higher temperature.

Calibration in a standard test environment (ambient temperature of 61°F, no airflow, using a standard glass jar) has shown that the heating plate's temperature typically exceeds the set value by approximately 15°F or more. This is a necessary design feature of the system to achieve precise internal temperature control. This is normal and not a cause for concern.

Temperature Calibration & Recommendation

The actual measured temperature inside the container may be slightly higher or lower than the set value. We recommend performing a simple test during initial use: allow the container to sit stably on the heater for about one hour to reach equilibrium, then measure the internal temperature. You can make fine adjustments to the settings based on this actual reading. We also recommend using the default preset of 85°F.

Warnings

- Do not touch the heating plate during operation.
- Always allow the device to cool completely before storage or cleaning.
- Unplug the power cord when the device is not in use for extended periods.

Safety and Maintenance

- For household use only. Not intended for commercial purposes.
 - Before cleaning, unplug the device and ensure it has cooled completely. The heating plate is water-resistant, but the lower section of the device is not. Please exercise caution.
 - This device requires minimal maintenance and contains no user-serviceable parts.
- For any questions or assistance, please contact us through Amazon. Our customer service team will respond within 24 hours.