- (1) Adjust the temperature of the warming mat to the point you want. First, you need to know what the temperature is in your kitchen. Then, adjust the temperature of the warming mat on this basis. In general, if your kitchen temperature is below 68°F, your warming mat temperature needs to be adjusted to at least 85 °F, and the fermentation time is 2 hours, and so on.
- (2) Preheat the warming mat for 15-20 minutes. This step is very important. It keeps your dough at the desired temperature all the time, rather than a heating process. During the warm-up process, you can inverted an empty glass bowl on the mat so that you can see whether the warm-up is effective.
- (3) Place the dough on the mat and cover it completely with an empty bowl or towel.
- (4) Let the dough rise for the required time. You can also do a secondary fermentation. Then, you can place the dough in the oven for baking.

4. Warnings

- (1) Read all instructions.
- (2) Use the specified rated current, and overload is strictly prohibited.
- $(3) \, Unplug \, unit \, when \, not \, in \, use.$
- (4) Do not crush the display board.
- (5) Carefully examine mat before each use. Discard the mat if it shows any signs of deterioration.
- (6) Do not use pins or other metallic means to fasten this pad in place.
- (7) Do not twist or draw out the electric wire. Do not use the cord as the handle.
- (8) Do not store the unit where exposed to direct sunlight, high temperatures, high humidity, dust, etc.
- $(9)\,Do\,not\,disassemble\,or\,modify\,the\,unit.$
- (10) Do not submerge in water.

5. Specifications

Product model: NF-WKQ Input voltage: AC100-120V

Rated current: 1 A

Heating: select 59°F to 140°F (15°C-60°C)

Timer: 1-23 Hours

Product size: 20.5" * 10"

1. Introduction

This bread proofing mat is designed for dough fermentation, which has a wide temperature range from $59^\circ F$ - $140^\circ F$ to choose.

The LCD display performs multiple functions, not only to set up temperature and time, but also has a locking function to avoid any incidental touching. When the product is activated, the screen lights up. Please operate the mat following the directions. The manufacturer and its distributor assume no liability for harm caused by misuse of the device.

2.

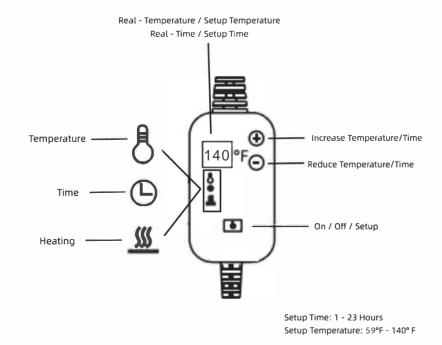


Diagram of Thermostat Control

- (1) Plug into outlet (110V). The display lighting up indicates it is running normally.
- (2) Switch the unit on by gently pressing the button. The LCD panel will show images for 3 seconds. The temperature will automatically increase to 95°F(35°C).

(3) To set temperature: When the controller is on, pressing the button once. The and will light up at the same time, and LCD panel will keep flashing. You can adjust the temperature by pressing or button. When the temperature is adjusted to the required point, waiting 5 seconds, the temperature automatically locks.

(4) To set time: When the controller is on, pressing the button twice. The and will light up at the same time, and LCD panel will keep flashing. You can setup time by pressing or button. When the time is adjusted to the required point, waiting 5 seconds, the time automatically locks.

(5) Press the **(b)** button for 5 seconds to turn off the thermostat. If you do not need to use the mat, unplug the unit.

NOTE: During the first few minutes of initial operation, the heating pad will go through a "System Check" for temperature settings. Inconsistent temperature readings between the "Setup" and the "Real-Time" temperature screens may appear. This is normal and the temperature reading will level off once the "System Check" is complete. The "Real-Time" temperature is NOT accurate during the "System Check". During the heat up phase, the initial temperature will be below the set temperature and then rise to the set temperature.

3. How to Proof Dough with The Warming Mat

These warming mats pull about 50 watts so they will bring the temperature up to 59°F to 140°F (15°C-60°C).





③ Place the dough on the mat and cover it completely. An empty bowl, lid or towel both works.



(4) Let the dough rise for a set amount of time, and then you can put it in the oven to bake.