

WHAT'S IN THE BOX

Smart Hub (TFT screen + sensors + smart heater)

Precisely heats and controls each stage

Key Tip: Auto pauses when a bowl is lifted;
replace to resume

2.5 L Tritan™ Yeast Bowl + Lid

Sterile vessel for yeast activation

Key Tip: Light, shatter proof, rapid heat transfer

4.5 L Tritan™ Proofing Bowl + Lid

Optimized depth for gluten expansion

Key Tip: BPA free; use silicone or wooden tools
to avoid scratches

1.75 L Stainless Steel Bowl + Lid

Key Tip: *Chocolate tempering & cold prep*
Dishwasher safe

Metal D'Steamer

Adds controlled steam in your oven

Key Tip: Fill to 80 %; releases steam for 55 min
at 230 °C

Danish Whisk

Mixes yeast slurry in 10 s

Key Tip: Small circles—no bowl tilt needed

Blade Lamé + 5 Blades

Scores dough for expansion & design

Key Tip: Make shallow cuts just before baking

2 Aprons

Keep you and a helper flour free

Key Tip: Machine wash up to 40 °C



Stage 1 | Activate the Yeast (~ 35 min)

Weigh & Tare

On the hub's TFT screen, press on Scale function; confirm 0g.

Place the empty 2.5 L yeast bowl.

Add Ingredients (per recipe)

Mineral, filtered, or clean warm water (tap water not recommended).

1-2 tsp sugar + 1 Tbsp flour.

Tap Yeast program and choose the yeast type you are using (dry / instant / fresh).

If you used Multi Tare to weigh ingredients: lift bowl, press Tare, then replace bowl.

Whisk for 10 seconds with the Danish whisk until the slurry is smooth.

Seal & Start

Fit lid firmly; tap 

Blue light = heating; countdown shows remaining time.

Mid Cycle Check (optional)

Thick foam = healthy yeast.

No foam = inactive yeast (replace yeast and restart)

Lid feels tight? CO² builds for ideal humidity. Lift gently from the edges.

Stage 2 | Mix & Proof Dough (~ 45 min)


Transfer the entire yeast mixture, including foam, to the 4.5 L proofing bowl or directly to a stand mixer bowl.

Add flour + salt/oil per recipe.

Mix; then return dough to the 4.5 L bowl.

Scale Reset: Ensure the hub scale reads 0g; tap Tare if needed, then place bowl.

Select the Flour Program on TFT: White / Whole Grain / Mix / Sourdough.

Press 

Blue light confirms start; the hub maintains exact proof temperature (e.g., 37 °C for white).

Auto Pause/Resume: Lifting the bowl at any time during the proof cycle, pauses the program. Replace bowl to continue.

Two separate bowls keep yeast fermentation sterile and dough proofing elastic—true lab practice for superior gluten quality.

Stage 3 | Steam Ready Baking

Fill the D'Steamer to 80% full with water.

Place the steamer against the oven's left or right wall.

Preheat oven to recipe temperature (e.g., 230 °C).

Score loaves with the blade lame just before loading—shallow, swift cuts guide expansion.

Once hot, load dough on a stone/tray. The steamer emits measured steam for 55 min, producing a glossy, crunchy crust without cooling the oven.

Troubleshooting at a Glance

Icon won't activate

Lift bowl, then navigate to Scale function. Tap Tare

No Foam after yeast cycle finishes

Yeast is inactive. Use fresh, non-expired yeast and repeat Stage 1 (sugar catalyzes yeast activation)

Scratched Bowl

Use only silicone or wood utensils.

Screen in sleep mode

Tap the screen twice to wake

Why Tritan™ Bowls Rock

Shatter proof safety vs. glass

50 % lighter—easy to handle when full

Thermo smart walls for even, fast heating

Crystal clear & BPA free—monitor fermentation at a glance

Pro Tips

For maximum flavor: Run a second proof to achieve depth of flavor for sourdough bread or pizza dough

For a shiny crust: Mist or brush dough with water just before baking

Energy cost: Running the hub 2 hours daily costs less than \$1/month

Enjoy flawless dough
The D'BakerAid pings you when the science is done!