

# Folding Proofer and Slow Cooker

## Three Modes of Operation

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### PROOFER - HUMID

A consistent low-temperature humidity controlled proofing environment is available at the touch of a button. Perfect for sourdough and yeast breads.

### SLOW COOK

Turn any covered metal stock pot or Dutch oven into a fabulous slow cooker by placing it directly on the metal heating plate. Create an array of easy one-pot meals in your Proofer.



### PROOFER - DRY

The Proofer is perfect for culturing yogurt and butter, ripening soft cheese and fermenting healthy probiotic foods such as kombucha, kefir and tempeh. Melting and tempering chocolate are foolproof.

