

RECIPE FOR: Raisenne Dough Riser

NOTES: Save these instructions

DIRECTIONS: The Raisenne Dough Riser is designed to produce a constant temperature of approximately 85°F/29.4°C. It is safe for use on any kitchen surface and with any kitchen bowl, pan, or toweling and is proven to enhance the yeast development in your baked goods. Please read and keep these instructions to obtain the best results from your Raisenne Dough Riser.

CARE AND USE INSTRUCTIONS:

- Place dough riser on any kitchen surface/location that you choose
- Plug dough riser into adapter and then into wall outlet
- Heat will slowly begin to radiate from dough riser
- Place bread dough in greased rising container
- · Set dough container on dough riser
- Cover container with plastic wrap and/or towel if desired or recommended by your recipe
- When finished, unplug dough riser and wipe clean with damp cloth as needed
- Store unit per recommendations provided on back

FOR HOUSEHOLD USE ONLY - NOT INTENDED FOR COMMERCIAL USE

CLEANING AND MAINTENANCE: This Raisenne Dough Riser is virtually maintenance free and no special cleaning method is needed. If the cord or the heating unit is damaged or does not operate properly, return it to Reliatrace, Inc. for repair. This appliance has no user-serviceable parts. No repairs should be attempted by the user.

- 1. Always disconnect from the wall outlet and allow to cool before cleaning.
- 2. If necessary, wipe the heating unit with a damp cloth or moistened with a mild detergent solution. Do not use chemical or abrasive cleaners, polishers, etc.
- 3. Do not immerse the heating unit or cord in water or place it under running water. The Raisenne Dough Riser is NOT DISHWASHER SAFE.
- 4. After cleaning, wait until completely dry before storing on a flat surface we suggest in between your baking sheets, in a flat cupboard drawer, or in original package.

