PROOFING BOX

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Description:	Sometimes you want to cook something special, like cereals bread using slow yeasts or the Italian panettone. Those are very delicate recipes. The dough need to rise for hours at very accurate temperatures, with no thermal shocks.
	A proofing box is a warming chamber that encourages fermentation of dough by yeast through warm, controlled, temperatures. I used a thermostat to switch on and off a heating source.
	The entire box is insulated with 5cm of styrofoam, to keep the temperature as steady as possible and to save some money avoiding heat losses.
Video instructions:	https://www.youtube.com/watch?v=tQNqYNyLWgk
Date of release:	2018-01-10
Materials:	Plywood, Styrofoam
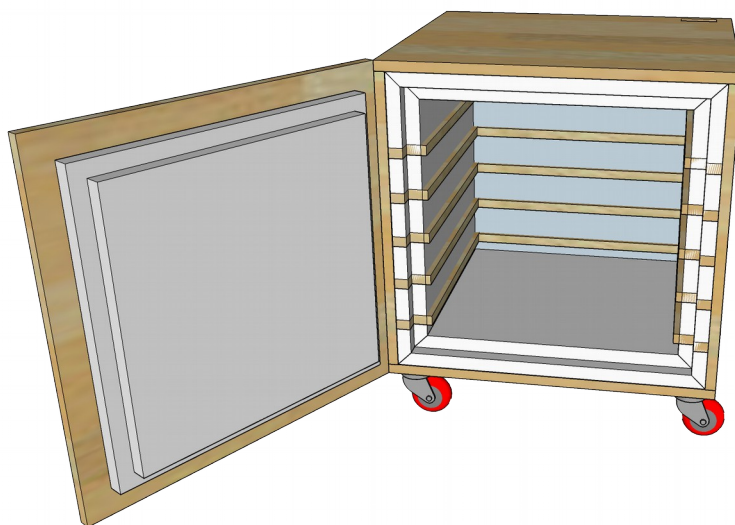
1 PROOFING BOX
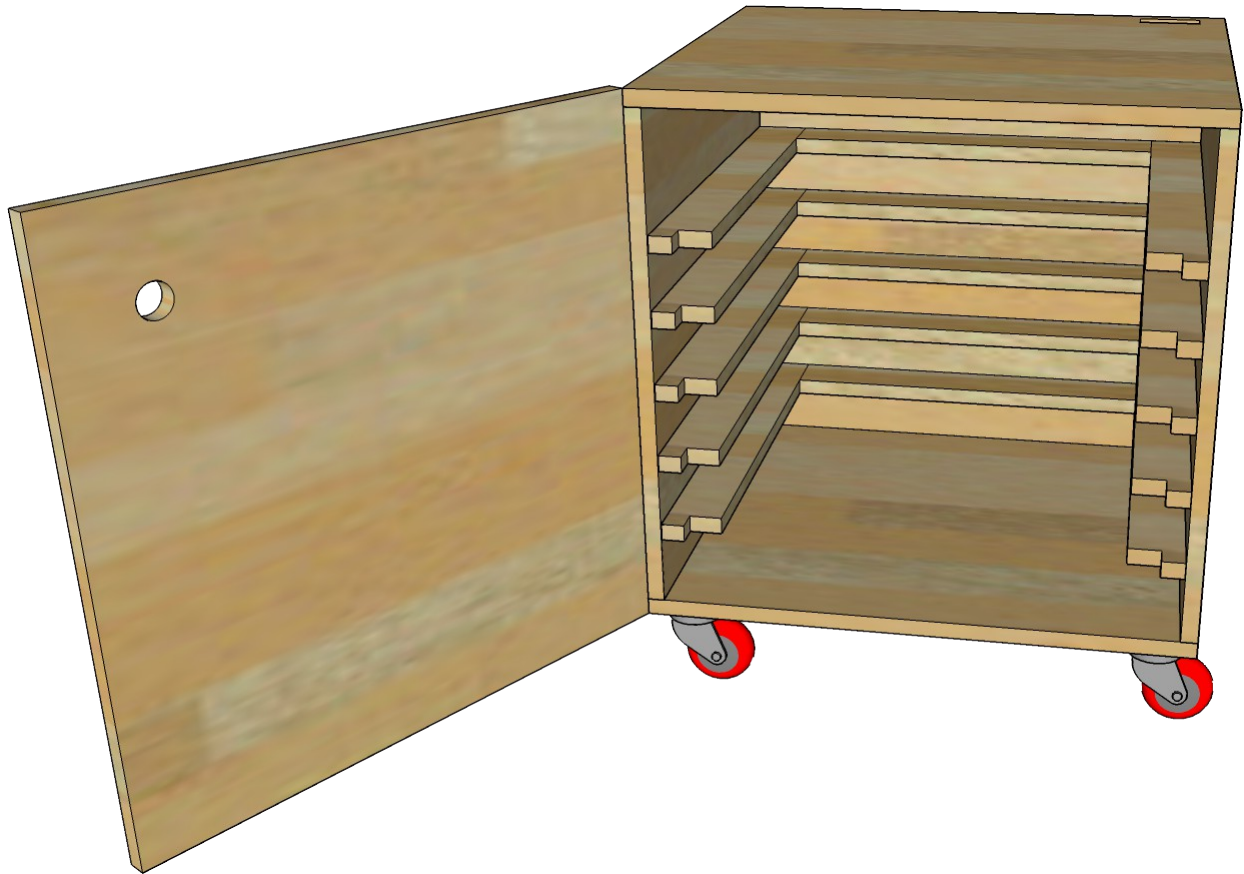
The structure is a plain box made out of regular 18mm plywood.

Casters can be added to easily move the box.

The box has 5 shelves to support a regular oven dripping-pan. Please measure your dripping-pan: different ovens can have different size.
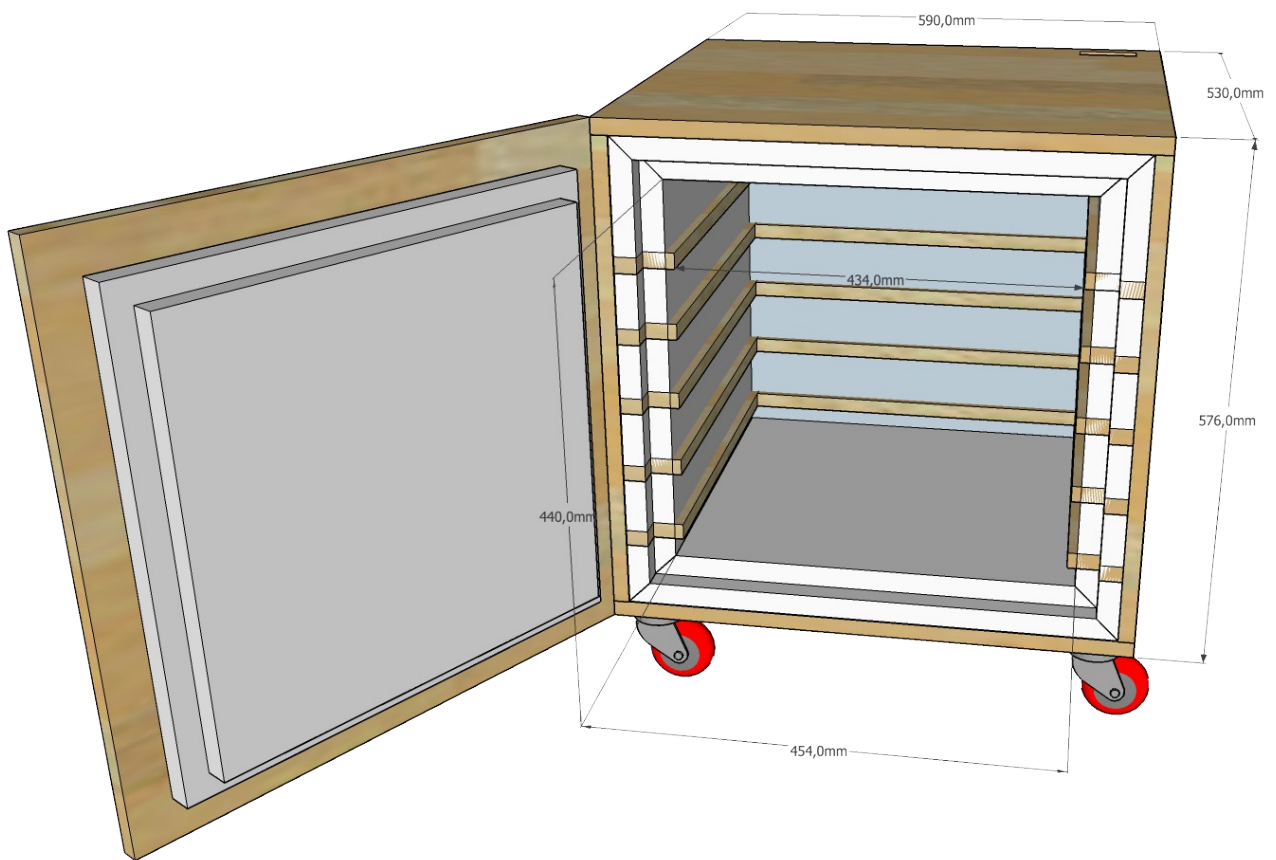
2 INSULATION
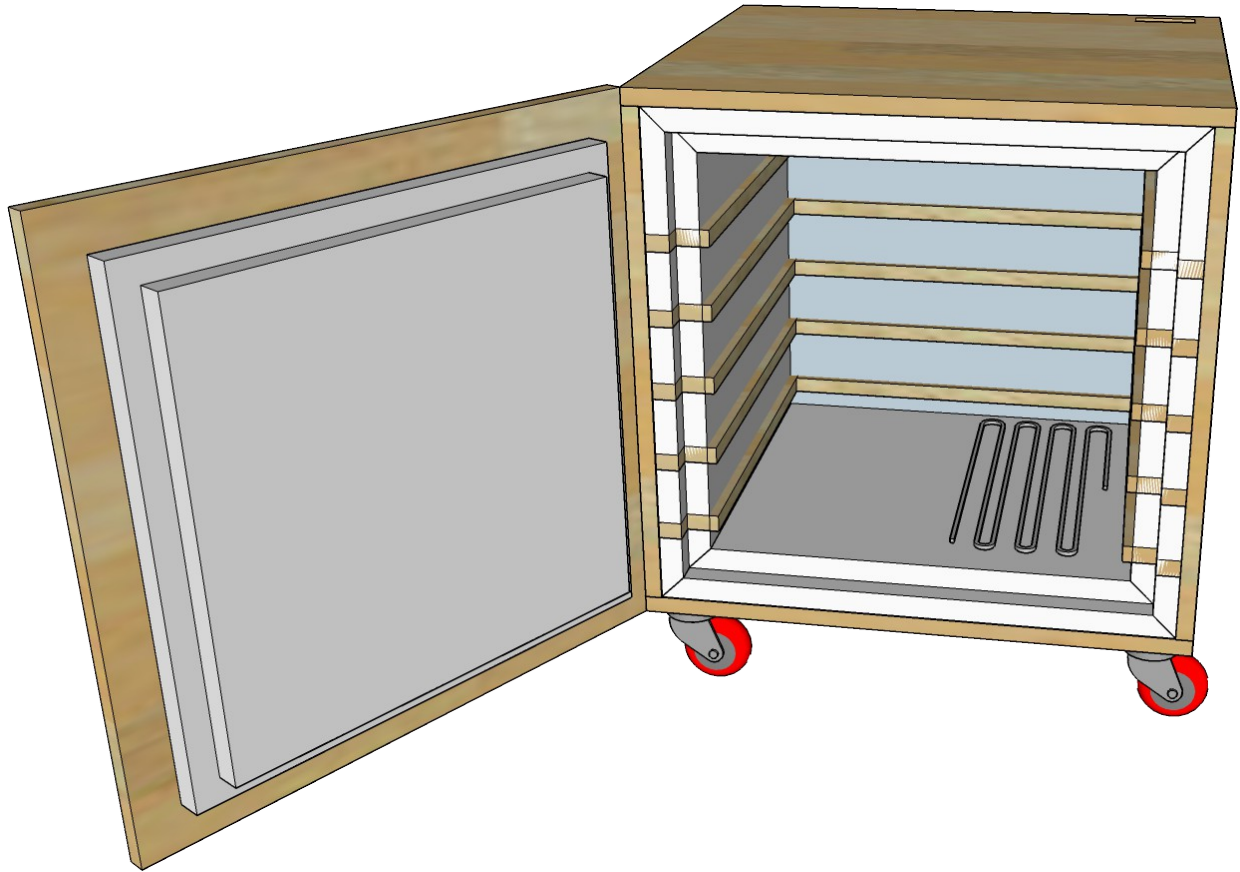
The proofing box uses a thick insulation layer to save energy and keep a constant temperature.

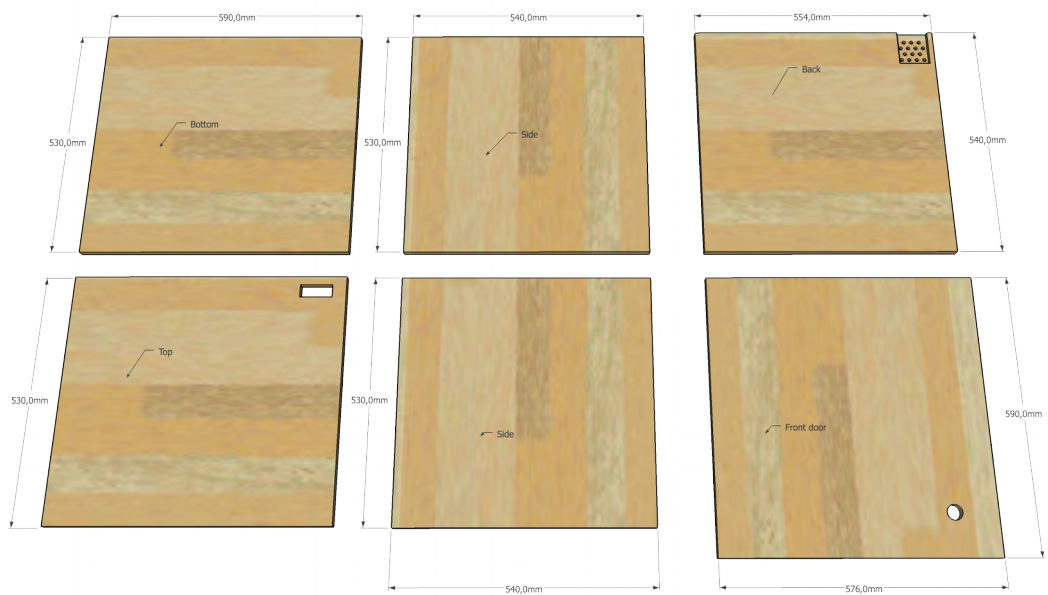The insulation is made out of 50mm Styrofoam.
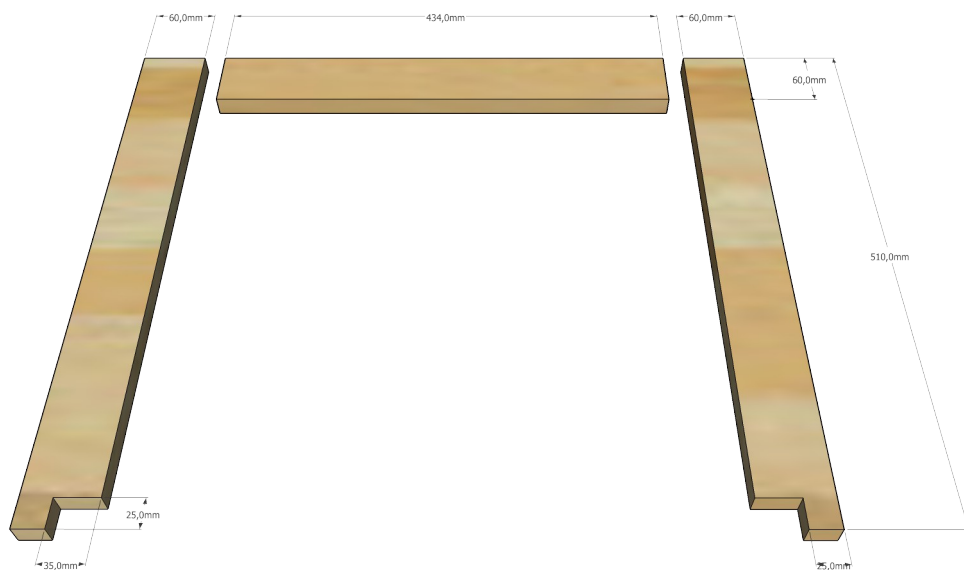
The heating cable is mounted on the bottom panel, on the side.

3 OVERALL SIZE

4 DETAILS

4.1 BOX PANELS

4.2 SHELF SUPPORT

4.3 BACK PANEL

554,0mm

70,0mm

17,5mm

80,0mm

Back

540,0mm
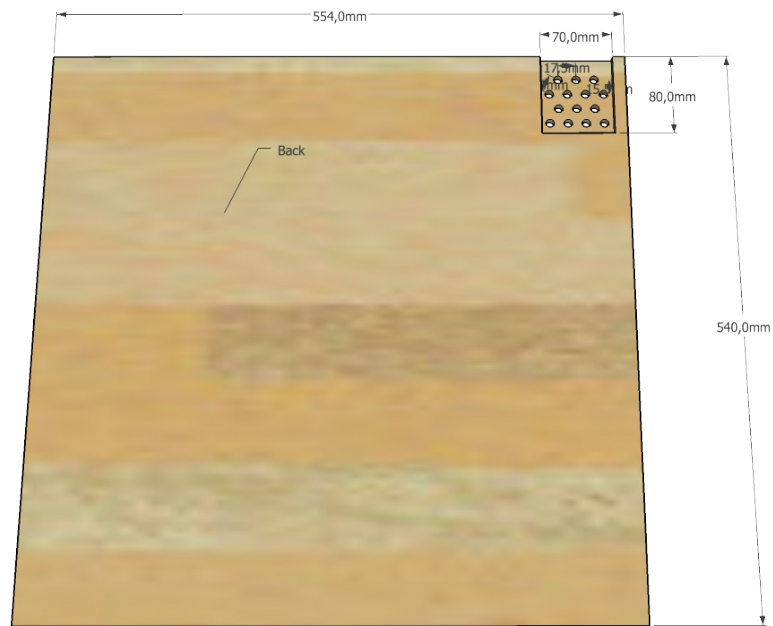
4.4 BACK PANEL VENTILATION GRID

17,5mm

17,5mm

15,5mm
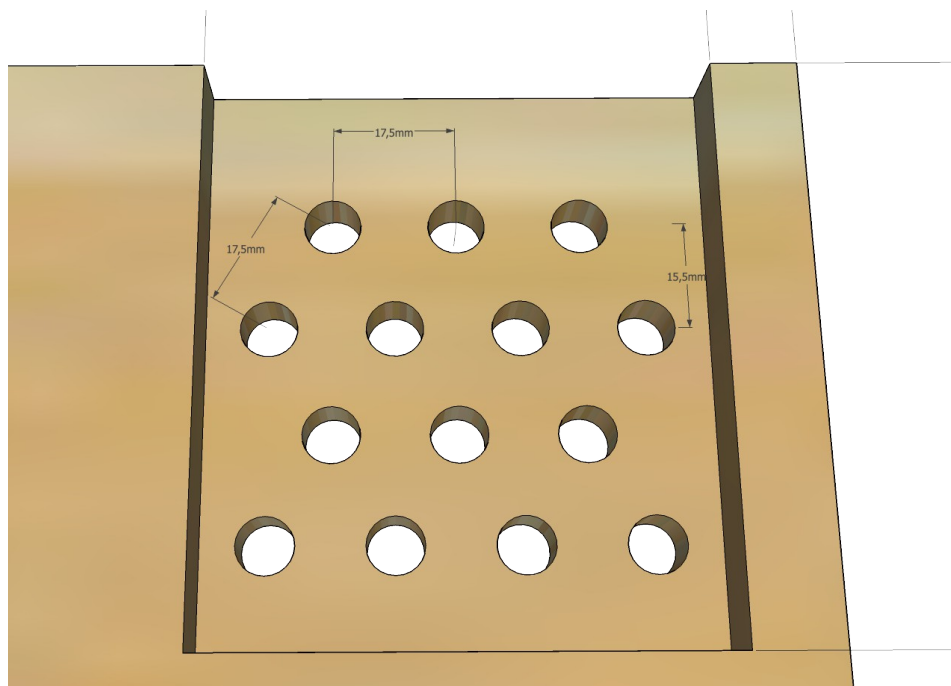
4.5 TOP PANEL THERMOSTAT POSITION
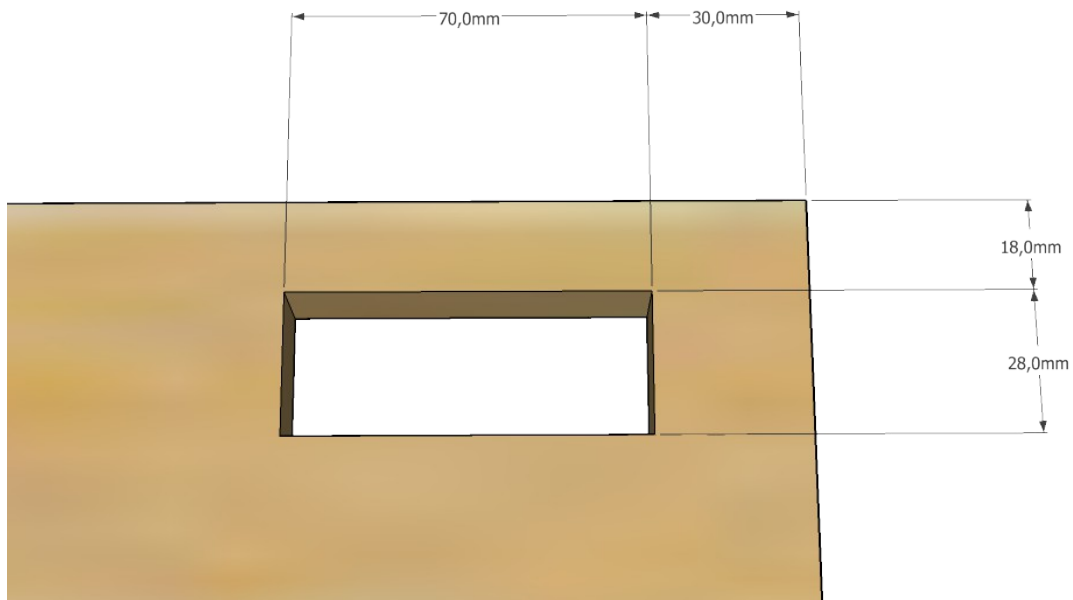
4.6 FRONT DOOR INSULATION SIZE

4.7 Temperature Probe

Temperature Probe

5 ELECTRONICS

5.1 THERMOSTAT

Inkbird ITC-2000 Digital Temperature Controller: http://a.co/3ROujaR

This thermostat has a temperature probe installed under the top panel of the proofing box, and a relay to switch on/off the heating cable.

5.2 HEATING CABLE

Heater Cable, 50-Watt

http://a.co/4e8VA8E

6 CUT LISTS

The cut list is designed to optimize cuts and reduce waste parts. The stock panel is a standard 1220x2440 mm (4x8 ft).

Saw thickness: 3mm

Panel trims: 3mm