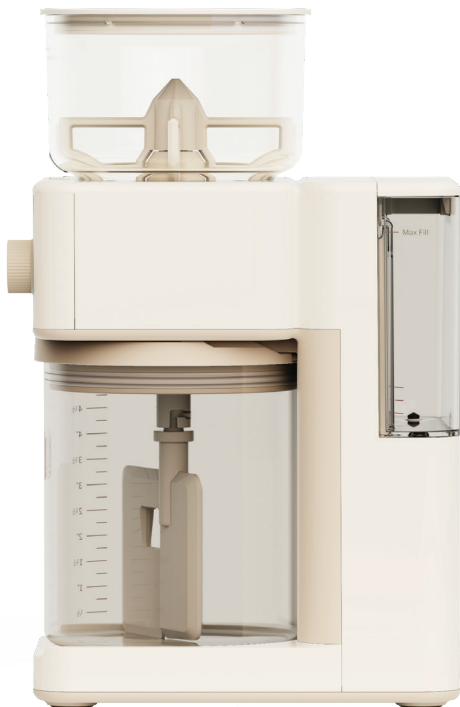


SOURDOUGH SIDEKICK™

USE & CARE



© 2026 FirstBuild

Sourdough Sidekick and its logo are trademarks of FirstBuild.

King Arthur and its logos are registered trademarks of King Arthur Baking Company, Inc.

Rev. 2

IMPORTANT SAFETY INFORMATION	4
INFORMACIÓN IMPORTANTE DE SEGURIDAD	6
Sourdough Sidekick: Your Starter's New Best Friend	8
Get to Know Your Sidekick	11
Getting Started	12
Unbox and Clean Your Sidekick	12
Find a Location and Connect to Power	12
Set the Current Day and Time	13
Fill the Water Tank and Flour Hopper	13
Calibrate Your Sidekick	15
Connect to SmartHQ™	17
Starting Your Sidekick	18
Choosing the Right Mode	18
Auto Mode	19
Ratio Mode	22
Custom Mode	25
Other Ways to Use Your Sidekick	29
Creating a Starter From Scratch	29
Refreshing a Starter From the Fridge	30
Settings	31
MIX	31
ADD FLOUR / ADD WATER	32
TEMP	33
WIFI	33
DISPLAY	34
VOLUME	35
INT MIX	35
CALIB	36
SYSTEM	36
Recovering from Power Loss	37
Caring for Your Sourdough Sidekick	38
From Starter to Bread	43
FCC/IC Compliance Statement	44
Limited Warranty	44
Support and Troubleshooting	46

IMPORTANT SAFETY INFORMATION

SAVE THESE INSTRUCTIONS.

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

▲WARNING IMPORTANT OPERATING SAFEGUARDS

This appliance is designed for household use and may only be operated in accordance with these instructions. Read all safety information and operating instructions contained in this manual carefully before using the appliance. Save these instructions for future reference.

- Read all instructions before operating the appliance.
- Use the appliance only for its intended purpose as described in this user manual.
- The use of accessories not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Only use the power supply provided for this product.
- Do not let the cord hang over the edge of a table or counter.
- Do not use or store outdoors. This appliance is designed for indoor use only.
- Do not place the appliance on or near hot surfaces, such as a gas or electric burner.
- Ensure the appliance is positioned on a stable, level surface whenever in operation.
- Clean the appliance regularly according to the cleaning and care instructions.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer for information on examination, repair, or adjustment.
- Check the flour hopper for the presence of foreign objects before usage.
- Keep hands and utensils out of container to reduce the risk of injury to persons or damage to the appliance. Never add to container while appliance is operating. Container must be properly in place before operating appliance.
- Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to reduce the risk of injury to persons, or damage to the appliance.
- Do not put any liquid other than water in the water tank.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.

▲WARNING ELECTRIC SHOCK RISK

- To protect against electrical shock, do not immerse the cord, plug, or appliance in water or any other liquid.
- Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this user manual. Do not remove any cover or housing components of the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only a 120V, 60 Hz standard electrical supply that is properly grounded in accordance with the National Electric Code and local codes and ordinances.

▲CAUTION APPLIANCE REPAIR OR MODIFICATION

- Do not attempt to disassemble, repair, modify, or replace any part of the appliance. Do not install any parts or components not authorized by the manufacturer for use with the appliance. Any modification of the appliance or installation of unauthorized components will void the warranty and may create a safety hazard.

▲CAUTION A SHORT POWER-SUPPLY CORD IS PROVIDED TO REDUCE THE RISK RESULTING FROM BECOMING ENTANGLED IN OR TRIPPING OVER A LONGER CORD

- Do not use an extension power cord or cable with the appliance.

PROPER DISPOSAL OF YOUR APPLIANCE

- Dispose of or recycle your appliance in compliance with federal and local regulations. For guidance on safe and environmentally responsible disposal or recycling, please contact your local authorities.

SAVE THESE INSTRUCTIONS.

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

INFORMACIÓN IMPORTANTE DE SEGURIDAD

GUARDE ESTAS INSTRUCCIONES.

LEA TODAS LAS INSTRUCCIONES ANTES DE USAR ESTE ELECTRODOMÉSTICO.

▲ ADVERTENCIA MEDIDAS DE SEGURIDAD IMPORTANTES SOBRE EL FUNCIONAMIENTO

Este electrodoméstico fue diseñado para uso hogareño y sólo se podrá usar de acuerdo con estas instrucciones. Lea toda la información de seguridad e instrucciones de funcionamiento que figuran en este manual de forma detenida, antes de usar el electrodoméstico. Guarde estas instrucciones para referencia futura.

- Lea todas las instrucciones antes de usar este electrodoméstico.
- Use este electrodoméstico sólo para su propósito original, como se describe en este manual del propietario.
- El uso de accesorios no recomendados o que no sean vendidos por el fabricante podrán producir incendios, descargas eléctricas o lesiones.
- Use sólo el suministro de corriente provisto para el producto.
- No permita que el cable de corriente cuelgue el extremo de una mesa o encimera.
- No lo use ni guarde en áreas exteriores. Este electrodoméstico fue diseñado para uso en áreas interiores únicamente.
- No coloque el electrodoméstico en o cerca de superficies calientes, tales como un quemador de gas o eléctrico.
- Asegúrese de que el electrodoméstico se encuentre posicionado en una superficie estable y nivelada cuando esté en funcionamiento.
- Limpie el electrodoméstico de forma regular, de acuerdo con las instrucciones de limpieza y cuidado.
- Desenchufe el electrodoméstico del tomacorriente cuando no esté en uso, antes de ensamblar o desensamblar partes y antes de su limpieza. Para desenchufar el electrodoméstico, tome el enchufe y empuje el mismo hacia afuera del tomacorriente. Nunca empuje desde el cable de corriente.
- No utilice ningún electrodoméstico con un cable o enchufe dañado o luego de que el electrodoméstico haya tenido una falla, o se haya caído o dañado de cualquier manera. Para acceder a información, reparación o ajustes, comuníquese con el fabricante.
- Controle que no haya objetos extraños en el polvo de harina antes del uso.
- Mantenga las manos y utensilios fuera del recipiente para reducir el riesgo de lesiones en personas o daños sobre el electrodoméstico. Nunca haga agregados al recipiente mientras el electrodoméstico esté en uso. El recipiente deberá estar correctamente ubicado antes de usar el electrodoméstico.
- Evite el contacto con las partes de movimiento. No intente ingresar a cualquier mecanismo bloqueado por seguridad.
- Mantenga las manos, cabello, vestimenta, y utensilios fuera de las partes de

movimiento para reducir el riesgo de lesiones en personas o daños sobre el electrodoméstico.

- No coloque ningún líquido que no sea agua en el tanque de agua.
- Este electrodoméstico no deberá ser usado por personas (incluyendo niños) con capacidades físicas, sensoriales o mentales reducidas o con falta de experiencia y conocimiento, a menos que cuenten con supervisión o instrucción de cerca por parte de una persona responsable de su seguridad. Se deberá estar especialmente atento si el electrodoméstico es usado por niños o se encuentra cerca de los mismos. Los niños deberán estar bajo supervisión para asegurar que no se juegue con el electrodoméstico.

⚠ ADVERTENCIA RIESGO DE DESCARGA ELÉCTRICA

- Como protección contra descargas eléctricas, no sumerja los cables, enchufes o el electrodoméstico en agua o cualquier otro líquido.
- No intente reparar o reemplazar ninguna parte del electrodoméstico, a menos que se lo recomiende específicamente en este manual del propietario. No retire ninguna tapa o componentes de la carcasa del electrodoméstico.
- No utilice ningún electrodoméstico con un cable o enchufe dañado o luego de que el electrodoméstico haya tenido una falla, o se haya dañado de cualquier manera.
- Use sólo un suministro eléctrico estándar de 120V, 60 Hz, que se encuentre correctamente conectado a tierra de acuerdo con el Código Nacional de Electricidad (National Electric Code) y los códigos y ordenanzas locales.

⚠ PRECAUCIÓN REPARACIÓN O MODIFICACIÓN DEL ELECTRODOMÉSTICO

No intente desensamblar, reparar, modificar o reemplazar cualquier parte del electrodoméstico. No instale ninguna parte o componente no autorizados por el fabricante para uso con el electrodoméstico. Cualquier modificación del electrodoméstico o una instalación de componentes no autorizados anularán la garantía y podrán crear riesgos sobre la seguridad.

⚠ PRECAUCIÓN SE BRINDA UN CABLE DE CORRIENTE CORTO PARA REDUCIR RIESGOS QUE RESULTEN DE HABERSE ENREDADO O DE TROPIEZOS CON UN CABLE MÁS LARGO.

- No use una cuerda o cable de extensión con el electrodoméstico.

FORMA ADECUADA DE DESCARTAR EI ELECTRODOMÉSTICO

- Descarte o recicle el electrodoméstico de acuerdo con las regulaciones federales y locales. Para acceder a orientación sobre cómo descartar o reciclar productos de forma segura y ambientalmente responsable, por favor comuníquese con las autoridades locales.

GUARDE ESTAS INSTRUCCIONES.

LEA TODAS LAS INSTRUCCIONES ANTES DE USAR ESTE ELECTRODOMÉSTICO.

SOURDOUGH SIDEKICK: YOUR STARTER'S NEW BEST FRIEND

We know that caring for a sourdough starter can feel a little intimidating. It's not just the act of feeding, discarding or worrying about whether it's happy; it's about having to remember to do it all in the first place!

That's why we created the Sourdough Sidekick: To take that stress off your plate and put a happy, bubbly starter right at your fingertips, right when you want it.

SOURDOUGH SIDEKICK OVERVIEW

The Sourdough Sidekick feeds your starter—so you don't have to.

In **Auto Mode**, the Sourdough Sidekick will build the amount of starter you request and have it ready on the day and time you need it.

Thanks to a unique microfeeding approach, Auto Mode gives you hands-off convenience, with no interaction or discarding required for up to a week!

The Sidekick's other modes enable you to establish automatic feedings by ratio or with custom amounts. These alternate modes require discarding or baking—but don't worry, the Sidekick will tell you when to do that based on the settings you choose.

COMMON SOURDOUGH TERMS

There are lots of ways to build and maintain a sourdough starter. Here are some common terms you'll encounter along your sourdough journey.

- **Starter:** This living culture is a mix of flour and water that has been colonized by yeast and bacteria to provide a key ingredient for leavening and acidifying sourdough bread.
- **Feeding:** The process of refreshing or building a starter by adding new flour and water for the yeast and bacteria to consume.
- **Discard:** Sourdough starter that is typically removed during the feeding process to maintain a manageable volume and healthy microbial balance. Removing this portion of starter is called discarding.
- **Levain:** An offshoot of a sourdough starter that is fed and allowed to become active before being used entirely in a single recipe. The levain may contain different proportions of flour and water than your starter, depending on the bread recipe you are following.
- **Hydration:** The ratio of water to flour. The hydration percentage is calculated by dividing the total weight of water by the total weight of flour and then multiplying by 100 to get a percentage. For example, if using 80 grams of water and 100 grams of flour, you would have an 80% hydration level. Hydration significantly influences the dough's texture and speed of fermentation, along with the crumb structure of the baked loaf.

PRO TIP

New to sourdough? Be sure to check your recipe's full timeline after your starter is ready as you plan your first loaf!

COMMON SOURDOUGH SIDEKICK TERMS

- **Seed:** The small amount of starter needed to kick off a new cycle. Seed can be from an existing starter or leftover from a previous Sidekick cycle or purchased, received from a friend or bakery or grown from scratch (see page 29). If your Seed starter isn't bubbly and active, it may need to be refreshed before use (see page 30).
- **Modes:** The different settings that allow the Sourdough Sidekick to automatically feed and maintain a sourdough starter with varying levels of customization. Choose from Auto, Ratio or Custom modes.
- **Goal:** The amount of starter you want the Sourdough Sidekick to build. Usually, this is the amount that's called for in a recipe, plus a Seed amount for your next cycle. **In Auto Mode, round your Goal amount up by 15-50g to build Seed for the next cycle.**
- **Microfeeding:** Core to the Sourdough Sidekick's Auto Mode, this unique feeding schedule combines small and large feeding amounts over several days to achieve your desired amount of ripe starter with no discarding required for up to a week.
- **Calibrate:** An action that allows your Sourdough Sidekick to ensure it dispenses accurately even when using different types of flour.

PRO TIP

If you have a sentimental starter, consider keeping a backup in the fridge or dehydrate some for long-term storage.

1B
FirstBuild

X



Co-created with King Arthur Baking Company—and you

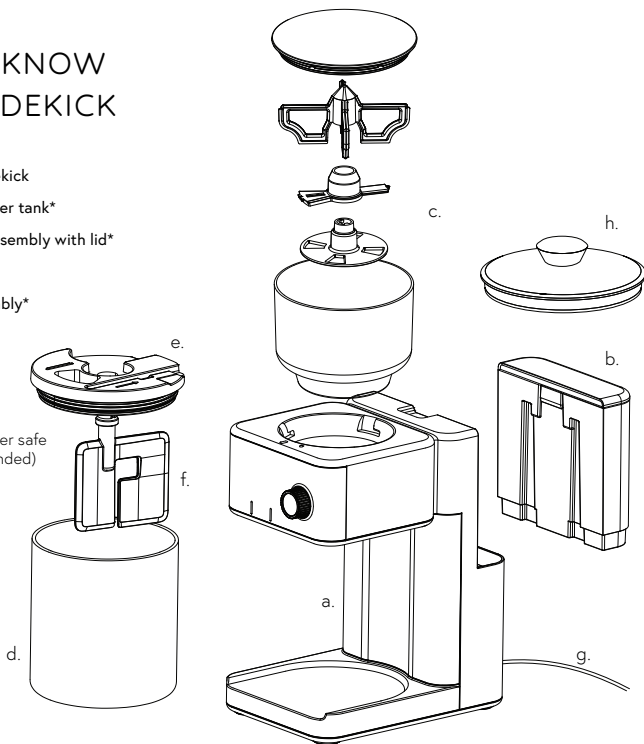
The Sourdough Sidekick was developed at FirstBuild, the co-creation lab of GE Appliances, a Haier company.

FirstBuild partnered with King Arthur Baking Company and a community of enthusiastic bakers throughout the Sourdough Sidekick's development process. Watch the whole journey at [YouTube.com/thefirstbuild](https://www.youtube.com/thefirstbuild).

GET TO KNOW YOUR SIDEKICK

- a. Sourdough Sidekick
- b. Removable water tank*
- c. Flour hopper assembly with lid*
- d. Glass crock*
- e. Crock lid assembly*
- f. Mixing paddle*
- g. Power supply
- h. Metal crock lid*

*Denotes dishwasher safe
(top rack recommended)



Recommended Tools

A few basic kitchen tools will make working with your starter even easier:

- Silicone spatula: For scraping down the crock or mixing in starter
- Kitchen scale (with 1g resolution): Essential for calibrating flour and water dispensing
- Measuring spoons (especially 1 Tbs): Handy for portioning Seed starter
- Soft cloth: Useful for quick cleanup around the crock, water tank or flour hopper

Optional (but helpful):

- Glass jar or extra container: For storing backup starter or discard

GETTING STARTED

This section will walk you through everything you need to do to get the Sourdough Sidekick ready for use.

PRO TIP

A small amount of Seed starter is needed for all modes except when growing a starter from scratch. The Seed is just a small amount of existing starter. (See page 10, Common Sourdough Sidekick Terms.)

UNBOX AND CLEAN YOUR SIDEKICK

After unpacking your Sidekick and removing all protective packaging, check the contents to make sure you have all of the parts. (Refer to the diagram on page 11.) If any parts are missing, request help at SourdoughSidekick.com.

Thoroughly wash your Sidekick before first use. Clean the crock, flour hopper, water tank, lids and mixing paddle with warm, soapy water. Rinse and dry completely.

⚠ WARNING Do not submerge the base unit or power cord in water.

FIND A LOCATION AND CONNECT TO POWER

Choose a location for your Sidekick on a clean, stable countertop. For best performance:

- Ensure the countertop is flat and level.
- Avoid direct sunlight, heat sources (stoves, ovens), or areas with excessive humidity.
- Position the unit with at least a few inches of clearance on all sides and above to allow easy access to the water tank and flour hopper.
- Place your Sidekick near your usual baking area, with easy access to water and flour.

Connect the power cord to your Sidekick by plugging the round barrel end into the hole on the back of the unit. Then plug the power adapter into a standard outlet. The Sourdough Sidekick's display will light up to confirm that it is powered on. Note that the display will enter sleep mode after approximately 10 minutes. Press the knob or any button to resume the display.

⚠ WARNING Use only the power adapter and cord provided with your Sidekick.

SET THE CURRENT DAY AND TIME

When you power it on for the first time, the Sourdough Sidekick will prompt you to set the current day of the week and time.

To set the current day and time:

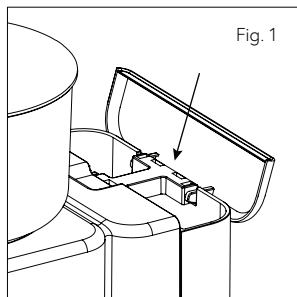
1. Turn the knob to the current day of the week. Press the knob to select.
2. Turn the knob to adjust the current time in hours. Press the knob to select.
3. Turn the knob to adjust the current time in minutes. Press the knob to select.
4. Turn the knob to select "a.m." or "p.m." Press the knob to select.

Connect the Sidekick to Wi-Fi and SmartHQ™ to automatically set the day and time from now on (refer to the Connect section on page 17).

FILL THE WATER TANK AND FLOUR HOPPER

Fill the Water Tank

1. Open the tank lid to reveal the internal lifting handle (Fig. 1).



2. Lift the tank straight up by the handle to remove it from the base.
3. Fill the water tank up to the "Max Fill" line with cold tap water, and close the tank lid.
4. Reinstall the tank by aligning it against the back of the unit. Press down firmly.

▲CAUTION Always remove the tank before filling. Attempting to add water while the tank is installed may result in spills or damage to your Sourdough Sidekick. Never fill the tank with any liquid other than water. Using other liquids can cause clogs, damage the unit or affect your starter. Use fresh, clean water each cycle.

FILL THE FLOUR HOPPER

1. Remove the flour hopper from the top of the Sidekick.

- If installed, rotate the hopper counterclockwise until the front alignment mark on the hopper is aligned with the short mark on the top of your Sourdough Sidekick (Fig. 2).
- Lift the flour hopper straight up to remove it.

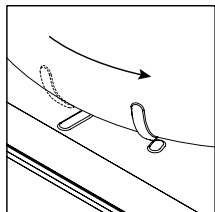
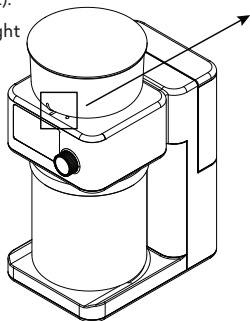


Fig. 2

2. Remove the hopper lid and fill the hopper loosely with your desired flour up to the "Max Fill" line. Do not pack the flour tightly into the hopper.

3. Replace the hopper lid gently.

4. Reinstall the hopper.

- Align the front mark on the hopper with the short mark on the top of your Sidekick.
- Gently push the hopper down until fully seated.
- Rotate the hopper clockwise until the alignment mark on the hopper is aligned with the long mark on your Sourdough Sidekick.

PRO TIP

Avoid jostling or shaking the hopper to prevent spills. Even when assembled correctly, a small amount of flour may fall from the hopper's bottom opening after being removed from the Sidekick.

For best results, avoid leaving flour in the hopper for more than 1-2 weeks at a time. Extended storage can lead to clumping, staleness, or even off-flavors as flour absorbs moisture and odors from the air. To keep your starter healthy, empty and clean the hopper regularly, and always refill with fresh flour that has been stored in a sealed container in a cool, dry place.

CALIBRATE YOUR SIDEKICK

Calibrating your Sidekick ensures that it dispenses the correct amount of flour and water. For best results, calibrate your Sidekick at first setup or if you change flour types. (For example, if you switch from a fine to a coarse flour.) Flour and water are calibrated separately, and you'll need a kitchen scale to do it. Always start with a clean, dry crock when calibrating. Note that calibration is not affected by power loss, so no need to recalibrate in that scenario.

CALIBRATE FLOUR DISPENSING

1. Place the clean, dry glass crock with lid assembly installed on a kitchen scale and tare the scale. (Note: If your scale resets quickly, record the weight of the crock and lid assembly.)
2. Remove the crock and lid from the scale, and install it into your Sidekick. The crock and lid assembly, not an alternate container, must be used to enable calibration.
3. Enter Calibration Mode.
 - Press the "Settings" button.
 - Rotate the knob until "CALIB" is displayed. Press the knob to select.
4. Rotate the knob until "FLOUR" is displayed. Press the knob to select.
5. Your Sidekick will display "ADDING" as it dispenses flour into the crock. During this process, the Sidekick may pause and resume dispensing several times. This is normal.
6. When the Sidekick displays "INPUT," remove the crock from the Sidekick and weigh it. Be sure to include the crock, lid and all dispensed flour in the measurement. If the scale remained tared, the displayed weight will indicate the amount of flour dispensed. If the scale tare reset, subtract the previously recorded weight of the empty crock and lid from the total weight (crock, lid and flour) to determine how much flour was dispensed.
7. Rotate the knob to input the weight, in grams, of the amount of dispensed flour. Press the knob to confirm.

The Sourdough Sidekick will automatically adjust its flour dispensing rate for improved accuracy.

PRO TIP

Switching flour types? Run a quick flour calibration for best performance.

CALIBRATE WATER DISPENSING

1. Place the clean, dry glass crock with lid assembly installed on a kitchen scale and tare the scale. (Note: If your scale resets quickly, record the weight of the crock and lid assembly.)
2. Remove the crock and lid from the scale, and install it into your Sidekick. The crock and lid assembly, not an alternate container, must be used to enable calibration.
3. Enter Calibration Mode.
 - Press the "Settings" button.
 - Rotate the knob until "CALIB" is displayed. Press the knob to select.
4. Rotate the knob until "WATER" is displayed. Press the knob to select.
5. Your Sidekick will display "ADDING" as it dispenses water into the crock. During this process, the Sidekick may pause and resume dispensing several times. This is normal.
6. When the Sidekick displays "INPUT," remove the crock from the Sidekick and weigh it. Be sure to include the crock, lid and all dispensed water in the measurement. If the scale remained tared, the displayed weight will indicate the amount of water dispensed. If not, subtract the previously recorded weight of the empty crock and lid from the total weight (crock, lid and water) to determine how much water was dispensed.
7. Rotate the knob to input the weight, in grams, of the amount of dispensed water. Press the knob to confirm.

The Sourdough Sidekick will automatically adjust its water dispensing rate for improved accuracy.

CONNECT TO SMARTHQ™



Get the most out of your Sidekick by connecting it to Wi-Fi and the SmartHQ™ app. Connecting unlocks these great benefits:

- Remote monitoring of your Sourdough Sidekick's status
- Automatic reset of day and time if power is lost
- Software and feature updates delivered directly to your Sourdough Sidekick
- Push notifications sent to your mobile device, including when your starter is ready, reminders on when to discard, and if your Sidekick loses power during an active mode



To connect the Sourdough Sidekick:

1. Use the QR code above to download the SmartHQ™ app to your mobile device.
2. On your Sourdough Sidekick, press the "Settings" button.
3. Rotate the knob until "WIFI" is displayed. Press the knob to select.
4. The Wi-Fi icon will begin blinking, and "PAIRING" will appear on the display.
5. Open the SmartHQ™ app and follow the on-screen instructions for adding an appliance.

When the connection is successful, the Wi-Fi icon will stay lit steadily.

PRO TIP

Keep your Sidekick connected to Wi-Fi to ensure it's always up to date.

STARTING YOUR SIDEKICK

CHOOSING THE RIGHT MODE

The Sourdough Sidekick offers three main modes: Auto, Ratio and Custom. Use this guide to choose the mode that best fits your baking plans.

I want my starter ready at a specific day and time, without daily discard.

→ Choose AUTO

- Best for beginners just starting their sourdough journey or anyone looking for a hands-off approach to sourdough maintenance.
- Ideal for when you're baking within the week.
- You specify how much starter you want and the day and time you want it ready.
- The Sourdough Sidekick uses a special microfeeding schedule to build the amount you need, with no discarding or interaction required for up to a week.

I want my starter fed automatically at regular intervals, using traditional ratios.

→ Choose RATIO

- Best for ongoing starter maintenance.
- You set the feeding ratio and feeding frequency.
- The Sourdough Sidekick notifies you when discarding is required.

I want to customize the exact amount of flour and water at each feeding.

→ Choose CUSTOM

- Best for advanced users who prefer specific control and don't mind interacting with their starter every few days.
- You set the amount of flour and water at each feeding and the feeding frequency.
- The Sourdough Sidekick notifies you when discarding is required.

PRO TIP

Start with AUTO mode if you're new to sourdough. It's the easiest, most hands-off way to get baking quickly. Move on to RATIO or CUSTOM modes once you're comfortable with customizing your starter care.

AUTO MODE

Auto Mode builds the amount of starter you specify, by the day and time you choose. In Auto Mode, no discarding or interaction is required for up to a week.

STARTING AUTO MODE

1. Select Auto Mode.
 - Press the "Mode" button.
 - Rotate the knob or press the "Mode" button until "AUTO" is displayed.
 - Press the knob to select.
2. Set your schedule.
 - Rotate the knob to select the day you want the starter ready. Press the knob to confirm. Note that "TOD" stands for "Today." If today is Monday and you wish to have the starter ready next Monday, select "MON." At least 12 hours are required to complete an Auto Mode cycle.
 - Rotate the knob to select the Goal time. Press the knob to confirm.
3. Set your Goal amount.
 - Rotate the knob to select the amount of starter you want to build. This is typically the amount needed for your recipe. **Round your Goal amount up by 15-50g to build Seed for the next cycle and account for any starter that may remain on the paddle or in the crock.**
 - Press the knob to confirm.

PRO TIP

Round your Goal amount up by 15-50g to build Seed for the next cycle.

PRO TIP

**1 Tbs starter = approx. 15 grams
1 cup starter = approx. 227 grams
2 cups starter = approx. 454 grams**

4. Add Seed starter.
 - Sidekick's display will show "ADD SEED".
 - Remove the crock from the Sourdough Sidekick if necessary. Add 15g (approx. 1 Tbs) of active starter to the crock. If your Seed starter isn't active and bubbly, it may need to be refreshed before use for best results (see page 30). If you already added Seed stater to the crock, simply press the knob to confirm.
 - Replace the crock.

5. Fill water and flour.
 - When prompted with "FILL WTR", press the knob to confirm that the water tank is filled to the max fill line.
 - When prompted with "FILL FLR", press the knob to confirm that the flour hopper is filled to the max fill line.
6. Review and press Start.
 - Confirm the Goal day, time and amount. **Press the "Start" button** above the knob to begin Auto Mode.
 - The Sidekick will immediately perform a small feeding of flour and water.

MONITORING AUTO MODE

While Auto Mode is running, the Sourdough Sidekick keeps you informed at a glance.

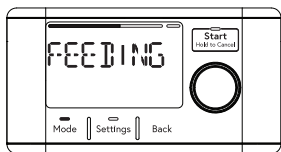


Fig. 3

Automatic Feedings

- Your Sidekick will perform feedings by dispensing flour and water and mixing until it builds your Goal amount by the day and time you set.
- Whenever a feeding is in progress, Sidekick's display will show "FEEDING" (Fig. 3).
- Auto Mode uses a unique microfeeding approach. Don't worry if the starter quantity looks smaller, thicker or drier than you expect before your Goal timeframe. That's all part of the plan!

Progress Bar

- The bar at the top of the display indicates progress through the current cycle.

Status Screens

- The default screen shows the Goal day, time and amount.
- Rotate the knob to view the alternate screen, which displays the current day, time and ambient temperature.

PRO TIP

In Auto Mode, the Sourdough Sidekick reads the room's ambient temperature and adjusts feedings accordingly.

ENDING AUTO MODE

When Auto Mode is complete:

- The display will show "READY."
- A timer will begin counting up, showing how long your starter has been ready.
- The Sidekick will display "READY" and a red notification light when it's been Ready for more than 24 hours.
- Wash the crock and paddle thoroughly before beginning a new cycle.

To cancel Auto Mode early:

- Press and hold the "Start" button.
- The Sourdough Sidekick will stop the current cycle and return to the Home screen.

PRO TIP

For best results, use your starter soon after the display shows "READY." Your starter will usually stay ready for a few hours, though the exact peak window depends on factors including room temperature, flour type and starter health.

RATIO MODE

In Ratio Mode, the Sourdough Sidekick feeds your starter at the ratio and frequency you choose. In this mode, the Sourdough Sidekick will tell you when discarding is required.

Ratios for sourdough starter feedings represent the proportion of Starter to Flour to Water, or S-F-W.

A 1:1:1 ratio means you're feeding equal parts of each ingredient.

Example: 50 grams Starter + 50 grams Flour + 50 grams Water

A 1:2:2 ratio means you're feeding twice as much flour and water as starter.

Example: 50 grams Starter + 100 grams Flour + 100 grams Water

PRO TIP

Many bakers use a 1:1:1 ratio every 12 hours for routine starter care. Experiment with ratios to suit your baking schedule and flavor preferences.

STARTING RATIO MODE

1. Select Ratio Mode.
 - Press the "Mode" button.
 - Rotate the knob or press the "Mode" button until "RATIO" is displayed.
 - Press the knob to select.
2. Select the feeding ratio.
 - Your Sidekick will display "S -- F -- W," which stands for "Starter - Flour - Water." Rotate the knob to select your desired feeding ratio.
 - Press the knob to confirm.
3. Select the feeding frequency.
 - Rotate the knob to select the frequency ("FREQ") of how often you want Sidekick to feed your starter, in hours.
 - Press the knob to confirm.
4. Select the Seed amount.
 - Rotate the knob to select how much Seed starter you intend to add to the crock.
 - Press the knob to confirm.

- Acknowledge the discard timing.
 - Your Sourdough Sidekick will calculate when discarding will be needed to avoid overfilling the crock. The display will show "FULL IN" with the number of days or hours until discarding is needed (Fig. 4).

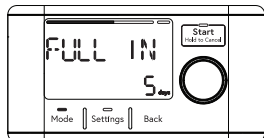


Fig. 4

- Press the knob to acknowledge. Press the "Back" button to adjust the ratio, frequency or Seed amount.
- Add the Seed starter.
 - If you have already added Seed starter, simply press the knob to confirm. Otherwise, remove the crock from the Sourdough Sidekick, add the designated amount of Seed starter and replace the crock.
- Fill water and flour.
 - When prompted with "FILL WTR", press the knob to confirm that the water tank is filled to the max fill line.
 - When prompted with "FILL FLR", press the knob to confirm that the flour hopper is filled to the max fill line.
- Review and press Start.
 - The Sourdough Sidekick's display will show your chosen feeding ratio, frequency and Seed amount.
 - Confirm the details and **press the "Start" button** above the knob to begin Ratio Mode.
 - The Sidekick will immediately perform a feeding at the selected ratio.

PRO TIP

Start with a smaller Seed amount to avoid frequent discarding. Any amount of Seed will grow to fill the crock.

MONITORING RATIO MODE

While Ratio Mode is running, your Sidekick keeps you informed at a glance.

Automatic Feedings

- The Sourdough Sidekick will automatically perform feedings of your chosen ratio and frequency.
- Whenever a feeding is in progress, the Sourdough Sidekick's display will show "FEEDING".

PRO TIP

Wash the crock, lid and paddle when starting a new mode, or every 7 days of use.

Progress Bar

- The bar at the top of the display indicates progress until discarding is required.

Status Screens

- The default screen shows the remaining time until the next feeding ("NXT FEED") and the ambient temperature.
- Rotate the knob to view the alternate screens:
 - Time since last feeding
 - Current starter weight
 - Selected feeding ratio
 - Selected feeding interval
 - Time until discarding is required

MANAGING DISCARD

When discarding is required, the display will show "DISCARD" and the red indicator will blink. Your Sidekick will pause any further feedings to avoid overfilling the crock.

To resume automatic feedings in Ratio Mode:

1. Remove the crock from the unit.
2. Open the crock lid and discard excess sourdough starter while leaving a small portion of Seed starter in the crock. (To avoid needing to weigh the crock, simply reserve 15g (approx. 1 Tbs) of starter and place it back into the empty crock as the Seed.) Wash the paddle.
3. If using a Seed amount other than 15g (approx. 1 Tbs), weigh the crock when it is empty and tare the scale. Add the Seed amount to the empty crock and reweigh. The displayed weight is the weight of the Seed starter.
4. Rotate the knob to input the amount of Seed starter you intend to add to the crock, and press the knob to confirm.
5. Press the knob to acknowledge time until discarding will be required.
6. If you haven't already, add the Seed amount to the crock and press the knob to confirm. Return the crock with Seed added to the Sourdough Sidekick.
7. Fill the water tank and flour hopper and press the knob to confirm.
8. Press the **"Start" button** to resume Ratio Mode.

ENDING RATIO MODE

At any time, you can end Ratio mode by the following steps:

1. Press and hold the "Start" button.
2. The Sourdough Sidekick will stop the current cycle and return to the Home screen.

PRO TIP

Sourdough discard is simply starter that is "hungry." It has less leavening ability, but it still has great flavor and can be used in pancakes, waffles, crackers, muffins, bagels and even pizza dough!

CUSTOM MODE

In Custom Mode, your Sourdough Sidekick feeds your starter with an exact amount of flour and water that you set, regardless of ratio. You also set the feeding frequency. In this mode, the Sourdough Sidekick will tell you when discarding is required.

This mode is best for experienced bakers who:

- Follow recipes or starter care routines that call for precise amounts
- Want to experiment with non-standard ratios or hydration levels
- Prefer full control over every feeding

Custom mode enables a minimum hydration level of 50% (for example: 10g water, 20g flour). Lower hydration levels are difficult to mix evenly, especially with higher protein or coarser ground flours like whole wheat. If you notice your starter isn't mixing well, try increasing the hydration level for better mixing.

HYDRATION QUICK REFERENCE

Hydration %	Example	Texture/Appearance	Mixing Notes
50%	20g flour 10g water	Very stiff, clay-like	Hardest for Sidekick to mix; may leave dry spots, especially with whole wheat or coarse flours
60-70%	20g flour 12-14g water	Thick, doughy paste	Easier to mix than 50%; may still resist full blending, particularly with coarse flours
100%	20g flour 20g water	Soft, batter-like	Mixes smoothly; standard hydration for most sourdough starters
>100%	20g flour 21+g water	Thin, watery batter	Easy to mix, but may ferment faster and produce a looser starter

PRO TIP

Most bakers maintain a 100% hydration starter because it mixes easily, ferments predictably, and is compatible with the widest range of sourdough recipes.

STARTING CUSTOM MODE

1. Select Custom Mode.
 - Press the "Mode" button.
 - Rotate the knob or press the "Mode" button until "CUSTOM" is displayed.
 - Press the knob to select.
2. Select the flour amount.
 - Rotate the knob to select how much flour to dispense at each feeding.
 - Press the knob to confirm.
3. Select the water amount.
 - Rotate the knob to select how much water to dispense at each feeding.
 - Press the knob to confirm.
4. Select feeding frequency ("FREQ").
 - Rotate the knob to select the time between feedings.
 - Press the knob to confirm.
5. Select the Seed amount.
 - Rotate the knob to select how much Seed starter you intend to add to the crock.
 - Press the knob to confirm.
6. Acknowledge the discard timing.
 - The Sourdough Sidekick will calculate when discarding will be needed to avoid overflowing the crock. The display will show "FULL IN" with the number of days or hours until discarding is needed.
 - Press the knob to acknowledge. If discarding will be required sooner than you'd like, press the "Back" button to adjust the flour, water or Seed amounts.
7. Add the Seed starter.
 - If you have already added Seed starter, simply press the knob to confirm. Otherwise, remove the crock from the Sourdough Sidekick, add the designated amount of Seed starter and replace the crock.
8. Fill water and flour.
 - When prompted with "FILL WTR", press the knob to confirm that the water tank is filled to the max fill line.
 - When prompted with "FILL FLR", press the knob to confirm that the flour hopper is filled to the max fill line.

9. Review and press Start.
 - Confirm the details and then **press the "Start" button** to begin Custom Mode.
 - The Sourdough Sidekick will immediately perform a feeding with the selected amounts.

MONITORING CUSTOM MODE

While Custom Mode is running, your Sourdough Sidekick keeps you informed at a glance.

Automatic Feedings

- The Sourdough Sidekick will automatically perform feedings with the chosen amounts and frequency.
- Whenever a feeding is in progress, the Sourdough Sidekick's display will show "FEEDING".

Progress Bar

- The bar at the top of the display indicates progress until discarding is required.

Status Screens

- The default screen shows the remaining time until the next feeding ("NXT FEED") and the current ambient temperature.
- Rotate the knob to view the alternate screens:
 - Time since last fed
 - Current starter weight
 - Selected flour feeding mass (in grams)
 - Selected water feeding mass (in grams)
 - Selected feeding frequency
 - Time until discarding required

MANAGING DISCARD

When discarding is required, the display will show "DISCARD" and the red indicator will blink (Fig. 5). Your Sourdough Sidekick will pause any further feedings to avoid overfilling the crock.

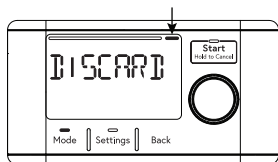


Fig. 5

To resume automatic feedings in Custom mode:

1. Remove the crock from the unit.
2. Open the crock lid.
3. Discard excess sourdough starter while leaving a small portion of Seed starter in the crock. (To avoid needing to weigh the crock, simply reserve 1 Tbs (approx. 15g) of starter and place it back into the empty crock as the Seed.) Wash the paddle.
4. If using a Seed amount other than 15g (approx. 1 Tbs), weigh the crock when it is empty and tare the scale. Add the Seed amount to the empty crock and reweigh. The displayed weight is the weight of the Seed starter.
5. Rotate the knob to input the amount of Seed starter you intend to add to the crock, and press the knob to confirm.
6. Press the knob to acknowledge time until discarding will be required.
7. If you haven't already, add the Seed amount to the crock and press the knob to confirm. Return the crock with Seed added to the Sourdough Sidekick.
8. Fill the water tank and flour hopper and press the knob to confirm.
9. Press the **"Start"** button to resume Custom Mode.

PRO TIP

Always keep a small backup amount of starter in the fridge, even when regularly using your Sourdough Sidekick. It's extra insurance against accidents or mishaps!

OTHER WAYS TO USE YOUR SIDEKICK

CREATING A STARTER FROM SCRATCH

Making a new starter from scratch can take up to 14 days depending on the temperature of your kitchen, flour type and other environmental factors. Follow these instructions:

PHASE 1 (Days 1 - 3):

1. Place the crock with lid assembly installed in the Sidekick.
2. Press the Mode button, then rotate the knob to Ratio and press the knob to select.
3. Rotate the knob to 2:1:1 ratio, then press the knob to select.
4. Rotate the knob to "FREQ" to select a frequency of 12 hours. Press the knob to select.
5. Rotate the knob to set the Seed amount to 0g (- - -). Press the knob to select.
6. Press the knob to acknowledge discard timing.
7. Fill the water tank and flour hopper, and press the knob to confirm.
8. **Press the Start button** above the knob. Discarding will be required on Day 4.

PHASE 2 (Days 4 - up to 14):

1. When the Sidekick screen displays "DISCARD," remove the crock from the Sidekick, remove the lid assembly, and discard all but 15g (1 Tbs) of starter. Wash the paddle.
2. Add the reserved 15g (1 Tbs) of starter back to the crock and place the crock with lid assembly installed back in the Sidekick.
3. Press the Mode button, then rotate the knob to Ratio. Press the knob to select.
4. Rotate the knob to 1:1:1 ratio, then press the knob to select.
5. Rotate the knob to "FREQ" to select a frequency of 12 hours. Press the knob to select.
6. Rotate the knob to set the Seed amount to 15g. Press the knob to select.
7. Press the knob to acknowledge discard timing.
8. Press the knob to acknowledge the Seed starter has been added.
9. Fill the water tank and flour hopper, and press the knob to confirm. **Press the Start button** above the knob. When the Sidekick displays "DISCARD," repeat the process of Phase 2 again until your starter is ready.

Your starter may be ready to use by the evening of Day 4. It's ready when it meets **all three** of these requirements: 1. It smells pleasantly sour; 2. It is bubbly throughout; 3. It doubles in size in less than 8 hours. If one or more of these signs aren't present, **repeat Phase 2** until all three are met. **This process may take up to 14 days.**

REFRESHING AN EXISTING STARTER

If you're starting with a jar of King Arthur Baking Company's Fresh Sourdough Starter or you've been storing your starter in the refrigerator, it will need to be refreshed to help it return to its most active state. To refresh an existing starter to prepare for baking:

PHASE 1 (Day 1 - the evening of Day 2):

1. Press the Mode button, then rotate the knob to Ratio and press the knob to select.
2. Rotate the knob to 2:1:1 ratio, then press the knob to select.
3. Rotate the knob to FREQ to select a frequency of 12 hours. Press the knob to select.
4. Rotate the knob to set the Seed amount to 30g, then press the knob to select.
5. Press the knob to acknowledge discard timing.
6. If you haven't already, remove the crock from the Sidekick, then remove the lid assembly. Add the contents of one jar of King Arthur Fresh Sourdough Starter or about 30g (2 Tbs) of an existing starter to the crock. Place the lid assembly back on the crock, then place the crock back in the Sidekick.
7. Fill the water tank and flour hopper, and press the knob to confirm.
8. **Press the Start button.** Discarding will be required on the evening of Day 2.

PHASE 2 (The evening of Day 2 - up to Day 7):

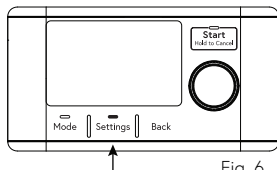
1. When the Sourdough Sidekick screen displays "DISCARD," remove the crock from the Sidekick, remove the lid assembly, and discard all but 15g (1 Tbs) of starter. Wash the paddle.
2. Press the Mode button, then rotate the knob to Ratio Mode. Press the knob to select.
3. Rotate the knob to 1:1:1 ratio, then press the knob to select.
4. Rotate the knob to FREQ to select a frequency of 12 hours. Press the knob to select.
5. Rotate the knob to set the Seed amount to 15g, then press the knob to select.
6. Press the knob to acknowledge discard timing.
7. Press the knob to acknowledge the Seed starter has been added, and ensure the crock is reinstalled into the Sidekick.
8. Fill the water tank and flour hopper, and press the knob to confirm. **Press the Start button.** On the evening of Day 3, check to see if your starter is ready.

Your starter may be ripe and ready to use by the evening of Day 3. It's ready when it meets **all three** of these requirements: 1. It smells pleasantly sour; 2. It is bubbly throughout; 3. It doubles in size in less than 8 hours. If one or more of these signs aren't present, **repeat Phase 2** until all three are met. **This process may take up to 7 days.**

SETTINGS

The Settings menu lets you adjust key options so your Sidekick works the way you want. From here you can set the clock, connect to Wi-Fi, calibrate flour and water dispensing and manage other preferences.

To access Settings, press the "Settings" button (Fig. 6), then rotate the knob to scroll through the available options. Press the knob to confirm your selection.



Label	Function	Description
MIX	Perform manual mixing	Manually activate the mixer for a chosen time duration. Useful for mixing after dispensing flour or water
ADD	Add flour or Add water	Manually dispense a chosen amount of flour or water into the crock. Useful for adjusting starter hydration
TEMP	Adjust temp. settings	Toggle the temperature units displayed (°F/°C) or calibrate the temperature
WIFI	Wi-Fi Enable/Disable	Connect your Sidekick to a Wi-Fi network
DISPLAY	Set clock, brightness	Set the current day and time, or change screen brightness
VOLUME	Adjust sound volume	Change the loudness of the Sourdough Sidekick's sounds
INT MIX	Intermittent Mix	Toggle intermittent mixing on or off
CALIB	Calibrate dispensing	Calibrate the accuracy of dispensing water or flour
SYSTEM	Provide system info	Display product information, return to factory settings

MIX

The MIX setting allows you to manually activate the Sourdough Sidekick's mixer. Manual mixing is not required for most conditions; this setting simply gives you extra control when you want it.

This option is especially useful when:

- You have dispensed additional water or flour (refer to "ADD" on page 32)
- You want to check your starter's consistency
- You want to more thoroughly mix your starter

To perform a Mix:

1. Rotate the knob to select the "MIX" option and press the knob to confirm.
2. Rotate the knob to select your desired duration of mixing, in seconds.
3. Press the knob to confirm and begin mixing.

The Sourdough Sidekick will begin mixing your starter and will display "MIXING" until mixing is complete.

ADD (FLOUR/WATER)

The ADD setting lets you dispense a chosen amount of flour or water into the crock on demand. This operation can be performed at any time, regardless if a mode is active. This is a one-time action and does not affect your current feeding schedule.

This option is useful when:

- Adjusting hydration if your starter is too stiff or too loose
- Manually topping off flour or water during experimentation
- Dispensing a fixed amount of flour or water without starting a mode

To dispense flour or water:

1. Rotate the knob to select the "ADD" option and press the knob to confirm.
2. Rotate the knob to select the ingredient you would like to dispense, flour or water.
3. Press the knob to confirm.
4. Enter the amount of flour or water you want to dispense (in grams).

During an active cycle, the ADD function is limited to 10g of flour and 10g of water at a time to prevent overflowing the crock. When the Sidekick is not running an active cycle, you can add up to 100g of either at a time. Ensure the crock is properly installed before dispensing.

5. Press the knob to confirm and begin dispensing.

The Sourdough Sidekick will begin dispensing the amount of flour or water you specified.

The display will show "ADDING" until the dispensing is complete.

PRO TIP

Use ADD for small adjustments only. For regular starter care, it is recommended to use Auto, Ratio or Custom modes.

TEMP

The TEMP setting allows you to make adjustments to how the Sourdough Sidekick displays temperature.

- **UNITS:** Select whether the ambient temperature is displayed in °C (Celsius) or °F (Fahrenheit)
- **OFFSET:** Calibrate the temperature if you want Sidekick's display to match another trusted thermometer; useful if you notice small variations in temperature readout due to placement and environmental factors

To Adjust Temperature Units:

1. Rotate the knob to select the "TEMP" option and press the knob to confirm.
2. Rotate the knob to select the "UNITS" option and press the knob to confirm.
3. Rotate the knob to toggle the desired temperature units between °C and °F and press the knob to confirm.

Your Sourdough Sidekick will automatically convert the temperature to the chosen unit.

To Calibrate the Temperature:

1. Rotate the knob to select the "TEMP" option and press the knob to confirm.
2. Rotate the knob to select the "OFFSET" option and press the knob to confirm.
3. Rotate the knob to select the temperature (as measured by a trusted thermometer placed directly next to the Sidekick) and press the knob to confirm.

The Sidekick will automatically adjust for the difference across all future temperature readings. Note that the displayed temperature updates every 5 minutes.

WIFI

To connect your Sourdough Sidekick to Wi-Fi, refer to the Connect section on page 17.

DISPLAY

From the Display menu, you can set the clock and adjust display brightness.

To Adjust the Clock:

1. Rotate the knob to select the "DISPLAY" option. Press the knob to confirm.
2. Rotate the knob to select the "CLOCK" option. Press the knob to confirm.
3. Rotate the knob to select the current day of the week. Press the knob to confirm.
4. Rotate the knob to select the current time in hours. Press the knob to confirm.
5. Rotate the knob to select the current time in minutes. Press the knob to confirm.
6. Rotate the knob to toggle the "a.m." or "p.m." setting. Press the knob to confirm.

Your Sourdough Sidekick will update the clock and show the new day and time on the home screen.

PRO TIP

Keep your Sidekick connected to Wi-Fi, and the time will reset automatically after power outages and adjust on its own for Daylight Savings.

To Adjust the Brightness:

1. Rotate the knob to select the "DISPLAY" option and press the knob to confirm.
2. Rotate the knob to select the "BRIGHT" option and press the knob to confirm.
3. Rotate the knob to select the desired brightness level: LOW, MED or HIGH. Press the knob to confirm.

VOLUME

The volume setting lets you adjust the level of your Sourdough Sidekick's sounds. Choose the level that works best for your kitchen environment.

To Adjust the Volume:

1. Rotate the knob to select the "VOLUME" option. Press the knob to select.
2. Rotate the knob to select the desired volume level: OFF, LOW, MED or HIGH. Press the knob to select.

PRO TIP

If you prefer visual cues only, set the volume level to OFF.

INT MIX (Intermittent mixing)

Intermittent mixing stirs your starter for 30 seconds every two hours. This helps ensure the starter is well mixed, which can improve fermentation activity. It also allows CO₂ gas to escape from the starter, which reduces the possibility of overflowing. You can turn intermittent mixing on or off. Intermittent mixing is turned on by default. Intermittent mixing may mask starter growth between feedings by deflating the starter. Your starter won't mind, we promise.

PRO TIP

Don't worry if you see dry flour or clumps on the paddle or in the crock. This can happen and does not affect performance. Simply scrape any excess flour or clumps off the paddle and stir them in.

CALIB

The CALIB setting allows you to fine-tune your Sidekick's accuracy in dispensing flour and water.

Perform a calibration when:

- You notice your starter is thicker or thinner than usual
- You switch to a different flour type (flours vary in density, particle size/grind, absorbency and flow)
- You want to periodically confirm dispensing accuracy

To perform a Calibration, refer to the Calibrate Your Sidekick section on page 15.

SYSTEM

From the System menu, you can get product info or perform a factory reset.

To view product details such as the model number, firmware version and other identifiers:

1. Rotate the knob to select the "SYSTEM" option and press the knob to confirm.
2. Rotate the knob to select the "INFO" option and press the knob to confirm.
3. Product details and identifiers will be displayed on the Sourdough Sidekick's screen.

To perform a system reset:

1. Rotate the knob to select the "SYSTEM" option and press the knob to confirm.
2. Rotate the knob to select the "RESET" option and press the knob to confirm.
3. The screen will show "CONFIRM". Press the knob again to perform the reset.

PRO TIP

A factory reset can't be undone. Only RESET if you want to completely reconfigure your Sidekick, or if directed to do so by Customer Support.

RECOVERING FROM POWER LOSS

In the event of a power outage, your Sidekick cannot perform feedings until the power is restored. A healthy starter can typically be used within a few hours of when it's Ready, and is typically recoverable within 24-48 hours without a feeding. Warmer conditions may shorten this window. Longer interruptions may weaken the starter, but in most cases, it can be revived within a few feeding cycles.

PRO TIP

Connect to Wi-Fi for your Sidekick to automatically reset its clock when power is restored.

When power is restored, your Sidekick will show "PWR LOSS" to indicate that power was interrupted.

If your Sidekick was connected before the power loss, it will automatically reset the current day and time.

If your Sidekick was not connected before the power loss, you will be prompted to reset the current day and time.

Once you interact with your Sidekick, the "PWR LOSS" notification will end, and the Sidekick will revert to the home screen for you to choose another mode.

PRO TIP

Keep a small backup starter in the fridge or dehydrate some in case of a long power outage.

CARING FOR YOUR SOURDOUGH SIDEKICK

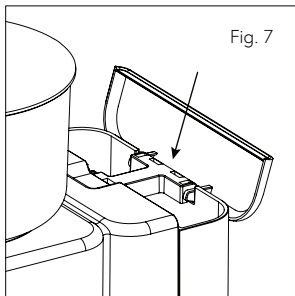
Cleaning the Sourdough Sidekick and its components is crucial to maintaining a healthy starter.

WATER TANK

The water tank is dishwasher safe (top rack recommended). Clean regularly to prevent buildup, film or odors inside the tank. Use fresh, clean water for each cycle.

To remove the water tank:

1. Open the tank lid to reveal the internal lifting handle (Fig. 7).
2. Lift the tank straight up by the handle to remove it from the base.



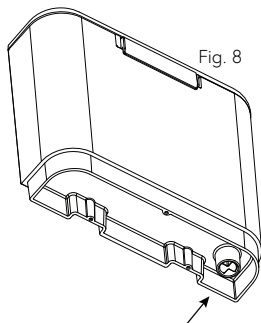
Perform the cleaning steps below:

Routine Cleaning (between each refill):

1. Wash with warm, soapy water or place on the top rack of your dishwasher.
2. Rinse thoroughly before refilling and reinstalling the tank.

Check Valve Operation (between each refill):

1. Test the valve on the bottom of the water tank to ensure it is functioning properly.
2. Depress the plunger to check that water can flow freely through the valve (Fig. 8). Avoid forcing or poking the valve with sharp objects.
3. If the valve becomes stiff, soak the bottom of the tank in warm water for a few minutes to help loosen residue.



Deep Cleaning (as needed):

1. If you notice film or mineral buildup, fill the tank with a solution of 1 part white vinegar to 3 parts warm water.
2. Let sit for 15-20 minutes.
3. Gently scrub with a soft brush or cloth. Rinse thoroughly before use.

PRO TIP

Using filtered or softened water in your Sourdough Sidekick can reduce mineral buildup in the tank and inside the appliance.

FLOUR HOPPER

The flour hopper and its internal parts are dishwasher safe (top rack recommended). The hopper should be regularly cleaned to prevent flour dust buildup, clumping or residue inside the hopper that affects accurate dispensing of flour.

If the hopper is still full of flour, first follow the steps below to remove the entire hopper.

To remove the hopper:

1. Rotate the hopper counterclockwise until the front alignment mark on the hopper lines up with the short mark on the top of your Sourdough Sidekick.
2. Lift the hopper straight up to remove it from the base.

Discard any flour, then reinstall the hopper onto the Sourdough Sidekick to proceed with disassembly of the hopper's internal parts as shown in Fig. 9.

To clean the hopper thoroughly, you can remove its internal parts (fig. 9). It is best to perform these steps while the hopper is still installed on the base unit. With an empty hopper, remove the parts in the following order:

1. Remove the lid from the hopper and set it aside.
2. Rotate the agitator (3) clockwise until it stops, then lift it straight up.
3. Rotate the sweeper (2) counterclockwise until it stops, then lift it straight up.
4. Rotate the dosing disc (1) clockwise until it stops, then lift it straight up.

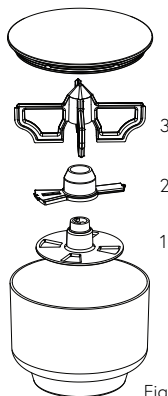


Fig. 9

To reinstall the hopper, follow the directions in reverse. Ensure Part 2 is installed in the correct orientation. The wider side of Part 2 should be installed over the hole in the clear bottom of the flour hopper.

Perform the necessary cleaning steps below:

Routine Cleaning (between each refill):

1. Wash the hopper and all of its internal parts with warm, soapy water or place them on the top rack of your dishwasher.
2. Wipe the hopper lid and gasket to remove flour residue and ensure the lid seals properly.
3. Rinse and dry thoroughly before refilling.

Deep Cleaning (as needed):

- If flour film or residue develops, scrub gently with a soft cloth.

Drying (after any cleaning):

- Always allow the hopper to completely dry before adding flour. Any moisture left in the hopper may lead to clumping, clogging and degraded performance.

PRO TIP

Refill the flour hopper to the max fill line before beginning a new cycle. This helps keep the flour fresh and reduces the risk of clumping.

GLASS CROCK AND LID

Keeping the glass crock clean and tidy is essential for a healthy starter.

The glass crock, lid assembly and mixing paddle are dishwasher safe.

Routine Cleaning (between each cycle, or every 7 days of use):

1. Transfer your starter into another clean crock or temporary container.
2. Wash the crock with warm, soapy water or put in the dishwasher.
3. Wash the mixing paddle with warm, soapy water or in a dishwasher.
4. Rinse thoroughly and dry completely before returning your starter to the crock.

Deep Cleaning:

1. Soak the crock in warm, soapy water for 15-20 minutes if starter is difficult to remove.
2. Use a soft cloth to gently scrub the residue. Avoid abrasive pads that may scratch

the surface. Do NOT use harsh cleaners or bleach. Even small residues of strong chemicals can harm the wild yeast and beneficial bacteria in your starter. Mild dish soap and thorough rinsing are sufficient.

EXTERIOR

Keep the Sourdough Sidekick's exterior clean to maintain appearance, prevent flour buildup and ensure smooth operation.

IMPORTANT

The Sidekick's base should never be submerged in water. Doing so may cause irreversible damage to your Sidekick.

General Exterior Cleaning:

1. Wipe the outside of the unit with a soft, damp cloth.
2. Use mild dish soap if needed, then wipe again with a clean, damp cloth to remove any residue. Avoid using a sponge, as it may leave behind excessive moisture.
3. Dry with a soft cloth.

Control Panel:

1. Wipe the display and knob gently with a soft, slightly damp cloth.
2. Avoid spraying cleaners directly onto the panel. Apply to the cloth first.
3. To prevent moisture from entering the electronics, do not use excessive water around the knob or buttons.

Flour Chute:

1. Flour can collect along the chute that runs from the bottom of the hopper into the crock. To clean, remove the hopper and wipe the chute opening with a dry cloth or soft brush.
2. Wipe the corresponding area at the other end of the flour chute.
3. If residue builds up, use a lightly dampened cloth.
4. To avoid clumping, allow the chute to dry completely before operating your Sidekick.

IMPORTANT

Do not use abrasive pads, harsh chemicals or cleaning agents containing bleach or solvents. These may damage the finish or cause discoloration.

OTHER MAINTENANCE

In addition to regular cleaning, a few simple maintenance steps will help your Sourdough Sidekick stay accurate, reliable and easy to use.

Calibration:

When to Calibrate:

- After switching to a new flour type
- If your starter appears thicker or thinner than usual

How to Calibrate:

- Refer to the Calibrating Your Sidekick section on page 15

Check Gaskets:

- Inspect the hopper and water tank gaskets monthly
- Clean away any flour dust or dried residue
- Replace parts if gaskets are cracked, worn, or no longer sealing; replacement parts available on SourdoughSidekick.com

Inspect Wear and Tear:

- Look over the crock, paddle and hopper monthly
- Replace any part that is cracked, scratched or significantly warped; replacement parts available on SourdoughSidekick.com
- Damaged parts may affect performance or allow contamination

Software Updates:

- Keep your Sidekick connected to Wi-Fi to receive updates
- Updates may include performance improvements, bug fixes and new features
- Updates generally install automatically when your Sidekick is plugged in and online

FROM STARTER TO BREAD



Join the Sourdough Sidekick Community. Connect with other Sourdough Sidekick owners, share tips and show off your beautiful bakes in the Sourdough Sidekick Facebook group.



Visit King Arthur Baking Company for sourdough supplies, plus answers to all your sourdough questions.

FCC/IC COMPLIANCE STATEMENT

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- This device may not cause harmful interference, and
- This device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

INFORMATION TO USER

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. There is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient the receiving antenna
- Increase the separation between the equipment and receiver
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected
- Consult the dealer or an experienced radio/television technician for help

This device complies with Industry Canada license-exempt RSS standard(s).

LIMITED WARRANTY

The Sourdough Sidekick comes with a one year limited warranty. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, **visit SourdoughSidekick.com or email Sidekick@FirstBuild.com** to file a warranty claim. Please include your model and serial numbers. Return and packing instruction information will be provided at that time.

If the appliance fails due to a defect in materials or workmanship, during the limited one-year warranty, FirstBuild will either repair your product, replace your product with a new or remanufactured product, or refund the purchase price of the product, at FirstBuild's sole discretion.

This warranty does not cover:

- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially
- Replacement of house fuses or resetting of circuit breakers
- Damage caused after delivery
- Damage to the product caused by accident, fire, floods or acts of God
- Incidental or consequential damage caused by possible defects with this appliance

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedies are product exchange or refund as provided in this Limited Warranty.

Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

For sale in the 50 United States and the District of Columbia only.

For U.S. customers: This limited warranty is extended to the original purchaser for products purchased for home use within the USA. Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: Microfactory, Inc., DBA FirstBuild; 333 East Brandeis Ave.; Louisville, KY 40208

REGISTER YOUR PRODUCT

Make warranty claims and troubleshooting easier—register your Sourdough Sidekick at SourdoughSidekick.com.

SUPPORT AND TROUBLESHOOTING

SUPPORT

For troubleshooting and other questions regarding the Sourdough Sidekick:

- **Visit:** SourdoughSidekick.com
- **Email:** Sidekick@FirstBuild.com

For questions regarding sourdough and baking:

- **Visit:** KingArthurBaking.com
- **Email:** BakersHotline@KingArthurBaking.com
- **Call:** (855) 371-2253

SOURDOUGH FAQs

What is the best temperature in which to keep a sourdough starter?

The ideal temperature for a sourdough starter is between 65-75°F.

My starter doesn't look like it's growing. Is it OK?

It's common for a new starter to take a while to become active. If you are using Auto Mode, note that mode's unique microfeeding approach builds starter slowly, as it requires no discarding for up to a week. Intermittent mixing also can cause the starter to appear less active—but it's not!

SOURDOUGH SIDEKICK FAQs

What kind of flour can I use in the Sourdough Sidekick?

Any brand or type of unbleached flour may be used in the Sourdough Sidekick. For accurate dispensing, Calibrate when switching flour types. If you aren't sure where to start, we recommend King Arthur's Unbleached All-Purpose Flour.

What should I do if I miss the Ready window?

The Sourdough Sidekick's Auto Mode will display "READY" when the Goal is reached and begin counting up in hours/days since the Goal was achieved. There is typically a window of a few hours past Ready when

your starter is still active enough to use. Even if you are several hours past the ready time, your starter is most likely fine! You may still be able to make dough with it, but may need to compensate by adding a bit more starter to your dough and possibly extending the bulk fermentation process. The Sidekick will display "READY" and a red notification light when it's been Ready for more than 24 hours. If you missed the Ready window and do not plan to bake, retain a Seed amount of starter and discard the rest. Replace the Seed starter in the crock and start a new cycle.

How can I pause or cancel a feeding cycle?

To pause or cancel a feeding cycle, press "Start" for 3 seconds.

Can I use dehydrated starter in the Sourdough Sidekick?

Yes. Reconstitute dehydrated starter in a separate container, then add that as the Seed amount in your preferred Mode.

What if I see dry flour or clumps on the paddle or in the crock?

This can happen and does not affect performance. Simply scrape any excess flour or clumps off the paddle and stir them in.

What replacement parts are available?

Purchase these replacement parts on SourdoughSidekick.com:

- Crock with metal lid
- Paddle lid assembly
- Flour hopper
- Water reservoir
- Power supply

