

USER & MAINTENANCE MANUAL

Proofers

INTRODUCTION

Dear client, thank you and congratulations on buying this appliance; we are confident that this is the beginning of a positive and long-lasting collaboration. This manual has all the information necessary to correctly use, maintain and install this appliance. The objective of this manual is to enable the technician and user to take all measures and precautions necessary for the safe, efficient, long-term use of the appliance. Keep this booklet in a safe place, for the entire life of the product for subsequent reference by authorised operators and specialist technicians. If documents are lost or damaged, replacements must be requested directly from the manufacturer or retailer. The manufacturer is not held liable for any damage caused by people or things or for inappropriate use of the appliance, modifications or repairs carried out by unauthorised personnel or used with spare parts not recommended by the manufacturer and not intended for use with this model. This appliance complies with the EEC directives in force.

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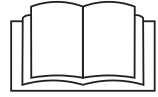
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SAFETY WARNINGS



Read this instructions booklet carefully before starting the installation and start-up operations. All installation, assembly, assistance and extraordinary maintenance operations must be carried out by qualified personnel and supplied with necessary professional requirements (authorisations by the manufacturer or retailer), in accordance with local laws regarding product and workplace safety in force in the place of installation. Incorrect installation, assistance, maintenance, cleaning, tampering with, or modifications can cause malfunctions, damage, and injuries. The appliance must be used exclusively for the purpose for which it was intended, any other use is inappropriate and dangerous.

The apparatus is intended for professional use and must be used by qualified personnel.

- It is not suitable for use by persons with reduced physical or mental capacity or lack of experience, unless they have been instructed by the personnel responsible for their safety to operate the appliance.
- Avoid leaving the appliance unattended in the presence of children and ensure that it is not used by them or that they play with it.
- It is not recommended to place heat sources near the appliance.
- Do not leave flammable material near the appliance for any reason: it can cause a fire hazard.
- The temperature of food containers, accessories or other items during and after leavening can be high; be careful when handling to avoid the risk of burns. Touch them only by means of heat protections such as thermal clothing.
- Use your fingers to adjust the control panel options, any other object is likely to damage the appliance and thus invalidate the warranty.

Damage or breakage of the glass components that make up the door need immediate intervention with their replacement (contact Service Center). In case of prolonged downtime (for example, several days) it is advisable to close the power supply. The manufacturer declines any responsibility for damages suffered to people or things, caused by non-compliance with the above requirements or resulting from the tampering of even a single part of the equipment and the use of non-original spare parts. This appliance complies with current EC directives.

INSTALLER INSTRUCTIONS

2.1 DATA LABEL

XXXXXX
 Art.: XXXXX
 Model.: XXXXX
 Ref.: XXXXXXXXXXXXXXXX
 Ser. N.: 
 AC-0J0600005

TYPE:

INFORMATION	IPX3	kPa:	
POWER	0.3 kW	220-240V ~	50/60 Hz
WEIGHT	KG: 30	Ord: 21/2606	

RoHS
MADE IN ITALY



POWER SUPPLY POWER SUPPLY
 FREQUENCY

Art./Model	Model according to customer's classification
Ref.	Model according to manufacturer's internal classification
Ser. N°	Identification serial number, different for each product
TYPE	Certification code identification
Information	IPX = degree of protection against water. kPa = water pressure
Power consumption	Appliance nominal power in kW
Power supply	Type of connection on terminal strip
Power supply frequency	Appliance frequency in Hz
Weight	Appliance weight in kg

2.2 PRELIMINARY OPERATIONS

Upon receipt of the appliance, make sure that it has not suffered damage during transport and that the packaging has not been tampered with. In the event of damage or missing parts, immediately notify the carrier and the dealer/ producer, indicating the Article (Art.) and serial number (Ser no.) and attaching a photographic documentation. Check that there are no cumbersome problems to reach the installation location that prevent passage through doors, corridors or other passages.



ATTENTION!



during transport, the device may risk overturning with the risk of breakages and harm to things and people. Use suitable means also taking into account the weight of the apparatus. Do not drag and tilt the device for any reason but lift it from the ground perpendicularly to the ground and moved horizontally.

2.3 PLACE OF INSTALLATION

The appliance must be installed in closed and well ventilated rooms (not outdoors). Before placing the appliance, check the overall dimensions and the exact position of the electrical and water connections. It is recommended to place the appliance taking into account the space needed to perform the electrical connection and to allow easy maintenance. The luminaire is not suitable for recessed and battery mounting. It is mandatory to leave a free space of 5 cm all around. It is not recommended to place the appliance near heat sources, fryers or other hot liquid sources; if this is not possible to respect the safety distances that are: 50 cm laterally, above the appliance and 70 cm from the back of the appliance. If the appliance is placed near walls, furniture, etc., it is necessary that they are of non-flammable material. Otherwise they shall be coated with non-combustible thermal material. Pay attention to fire prevention standards.

2.4 PROTECTIVE FILM REMOVAL AND MORE

Before putting the appliance into operation, all necessary checks shall be carried out in order to ascertain whether the equipment conforms and installs the appliance with the statutory standards and with the technical and safety indications contained in this manual.



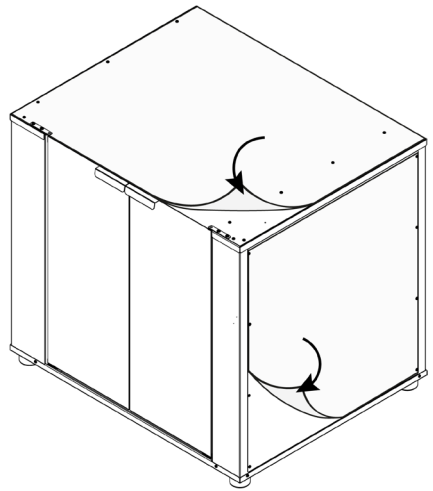
ATTENTION!



Inside there must be no plastic bags, instruction booklets, plastic films and so on.

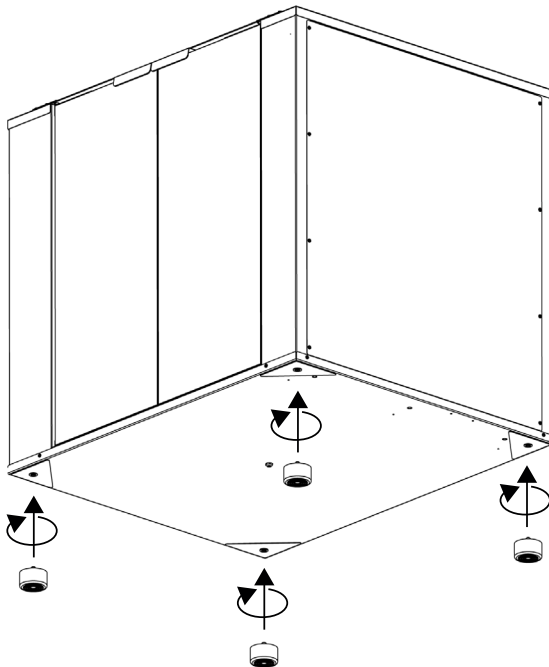
Remove the outer packaging and dispose of it according to the regulations in force in the country of installation.

1. Completely remove the protective film from the outer walls and interior of the apparatus.
2. Remove any glue residue with a special solvent.
3. Remove all information material and any bags from the inside plastic.



2.4 FIXING ADJUSTABLE FEET

Do not use the device without the feet. Take the feet inside the appliance, raise it to one side and mount them by screwing them to the indicated positions: below there are threaded inserts (see image on the side). Their failure to use does not allow air passage for the cooling of electrical components and exterior walls of the carcass causing overheating that can damage the components of the appliance. The correct flatness of the apparatus ensures a good functioning; it is obtained by acting on the adjustable feet and verified by an air bubble level.





ELECTRICAL CONNECTION



ATTENTION!



Mains connection must be carried out by a qualified and authorised technician according to national, international and local laws in the country where it is installed. Before connecting the mains supply, ensure that the frequency (....V) and voltage (....Hz) meet the requirements indicated on the Information Plate situated at the back of the appliance.

If the device does not have a support with wheels that makes it easier to move, it is advisable to first connect to the power supply and then to place it in its working point, being careful that during the move does not damage the power cord.

This makes the electrical connection easy and safer. Place the cable in such a way that no point exceeds 50 °C over the ambient temperature.

3.1 PROOFERS EQUIPPED WITH CABLE AND SINGLE-PHASE PLUG

Appliances equipped with cable and plug (monophase 220-240 V) simply insert the plug into the appropriate socket (the socket must be suitable for the supplied plug and must bear the load required by the device indicated on the data plate. The device must be placed in such a way that the plug must always be accessible. The appliance is supplied with certified cable and plug; they must not be manipulated and modified. The cable can only be replaced; this operation must be carried out by a qualified and authorised technician. The grounding cable must always be green yellow.

3.2 PROOFER ONLY EQUIPPED WITH TERMINAL BLOCK

The yeasts are equipped with a terminal block. To make the electrical connection it is necessary to consult the label shown in these manual. The appliance must be connected to the electrical grid with a rubber cable of type H07RN-F.



ATTENTION!



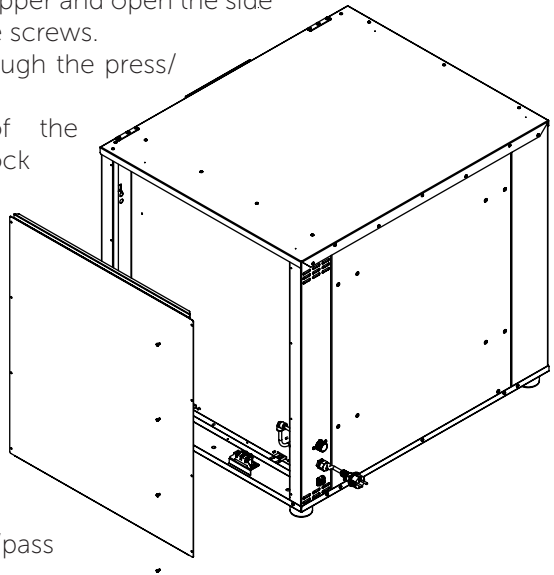
In the electrical connection cable, the yellow/green ground conductor shall be at least 3 cm longer than the other conductors. The appliance must be connected directly to the electricity grid and must be provided with an easy-to-access switch upstream and installed at the plant in accordance with the applicable international, national and local standards of the country of installation. This switch must have a separation of the contacts in all poles in order to ensure complete disconnection under the overvoltage category.

A proper ground connection is required and the ground cable must not be interrupted under any circumstances by the protective switch.


3.3 POWER CABLE CONNECTION

To connect the power cable to the terminal block, proceed as follows:

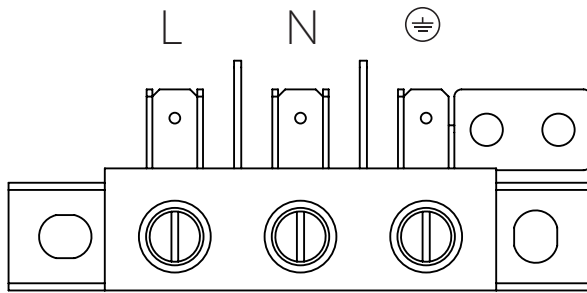
- Loosen the cable press/pass stopper and open the side of the device by unscrewing the screws.
- Pass the new power cable through the press/cable pass
- Connect the conductors of the new cable to the terminal block following the connection.
- Make only the indicated connection by inserting the cables under the screw, in the direction of screwing, so that by tightening the screw, the cable conductors are tightly secured.
- Close the side of the appliance by screwing the screws and locking the cable by fixing the cork of the press/pass cable.



An incorrect connection can cause overheating of the terminal block leading to melting and risks of electric shocks. Check that all electrical connections are tight before connecting the oven to the grid.

- PE = Yellow/Green: protection conductor "EARTH" 
- N = Blu: neutral conductor
- L = Brown, Grey, Black: phase conductor

Check the absence of electrical dispersion between phases and earth. Check the electrical continuity between the external carcass and the ground wire of the grid. It is recommended to use a multimeter to perform these operations.



3.4 EQUIPOTENTIAL CONNECTION

This connection shall be made between different equipment with the terminal marked by the symbol: (see image on the side). This clamp allows to connect a yellow/green color connecting cable with a cross-section between 2.5 and 10 mm². The apparatus shall be included in an equipotential system, the effectiveness of which must be properly verified in accordance with the applicable legislation.



3.5 REPLACEMENT OF THE ELECTRICAL CONNECTION CABLE

This operation must be carried out by a qualified and authorised technician. The grounding cable must always be green yellow.



ATTENTION!



In the electrical connection cable, the yellow/green ground conductor shall be at least 3 cm longer than the other conductors. In the case of terminal blocks with the pre-installed cable proceed as follows for its replacement::

- Loosen the cable press/pass stopper and open the side of the device by unscrewing the screws.
- In the terminal block, loosen the clamping screws and remove the cable conductors. Remove the old cable from the cable press/pass.
- Pass the new power cable through the press/wire pass.
- Connect the conductors of the new cable to the terminal block following the connection diagram.
- Make only the indicated connection by inserting the cables under the screw, in the direction of screwing, so that by tightening the screw, the cable conductors are tightly secured. The label indicates which type of cable to use and the sections in mm² of its conductors.
- Close the side of the appliance by screwing the screws and locking the cable by fixing the cork of the press/pass cable.
- Check that all electrical connections are tight before connecting the oven to the grid.



ATTENTION!



An incorrect connection can cause overheating of the terminal block leading to melting and risks of electric shocks. Check the absence of electrical dispersion between phases and earth. Check the electrical continuity between the external carcass and the ground wire of the grid. It is recommended to use a multimeter to perform these operations. The lever must be connected to the mains with a cable type H07RN-F.



WATER CONNECTION



The following paragraph refers to proofers with automatic humidification function. It is necessary to place a tap and a mechanical filter between the water supply and the lever.

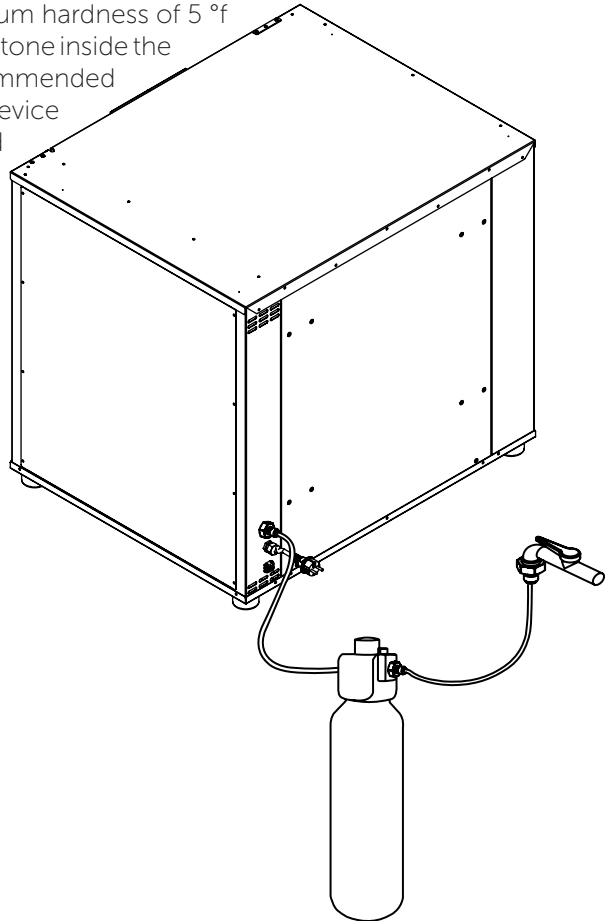


ATTENTION!



Before connecting the appliance to the water supply, drain water to remove any residues of materials in the pipeline. The inlet water must have a pressure value between 150 (1.5 bar) and 200kPa (2 bar). If the inlet pressure values exceed 200kPa (2 bar), a pressure reducer must be installed at 200 kPa (2 bar).

The water must have a maximum hardness of 5 °f (to avoid accumulation of limestone inside the leavening chamber. It is recommended to use a demineralising device (reverse osmosis) to avoid deposits of limestone and other minerals inside of the machine.



INSTRUCTIONS

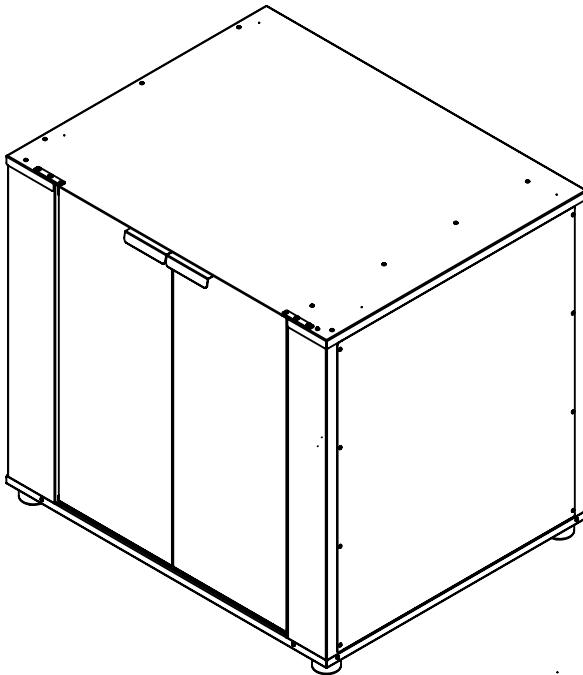
for the USER

5.1 WARNINGS

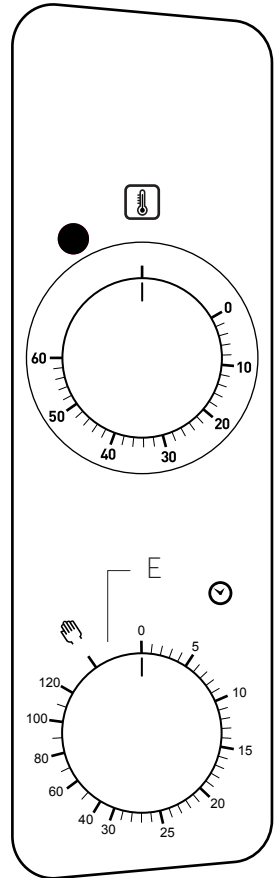
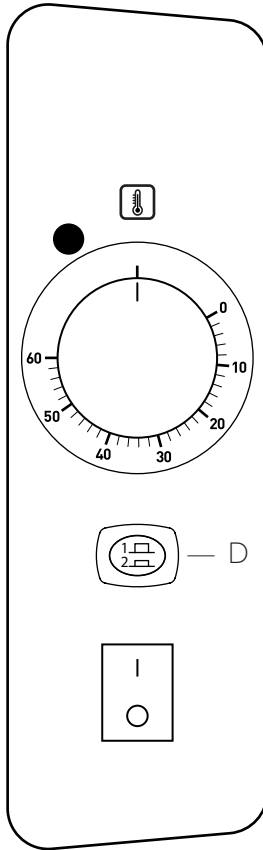
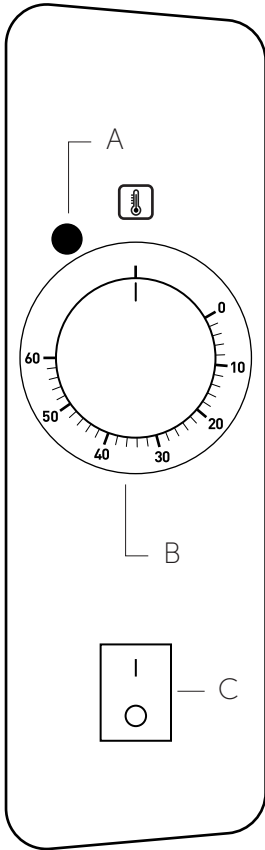
Carefully read the following booklet as it provides safety and use instructions for the device. Carefully store it for future reference. Incorrect installation, assistance, maintenance, use, cleaning, tampering with, or modifications can cause malfunctions, damage, and injuries.

5.2 FIRST USE

When first using the appliance, it is advisable to run it for at least 15-20 minutes at maximum temperature. This will eliminate any unpleasant odours caused by greasy residues from the process. Wait until the chamber has cooled down and clean the walls with warm soapy water, then rinse; never use aggressive or acidic products. There must be no solvent or cleaning agent residues in the proving cabinet. They should be removed by rinsing thoroughly with a damp cloth and using suitable eye, mouth and hand protection.



MECHANICAL CONTROL PANELS



- A. THERMOSTAT SPY
- B. TEMPERATURE KNOB
- C. ON/OFF BUTTON
- D. WATER INPUT BUTTON
- E. TIME KNOB

- THERMOSTAT SPY

When illuminating the heating elements are switched on because the internal temperature of the lever is lower than the value set by the thermostat knob. When the indicator lamp turns off, it means that the heating is off and the inside of the lever has reached the set temperature.

- TEMPERATURE KNOB

This knob allows you to select the desired temperature inside the rising chamber.

- ON/OFF BUTTON

This button allows you to permanently turn on or off the lever.

- WATER INPUT BUTTON

By pressing this button you can enter water on the appropriate tank that is located inside the rising chamber. The amount of liquid required will be determined by the amount of moisture you want.



ATTENTION!



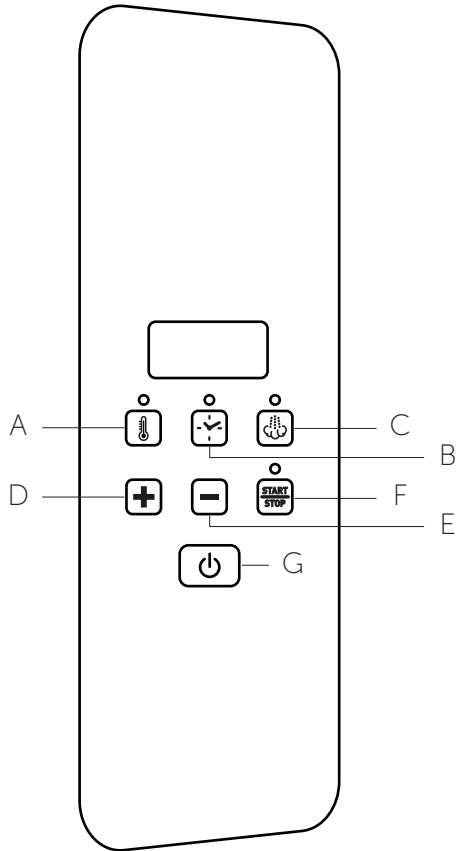
It is always recommended to use the leaven with water on the tank. Make sure you don't enter too much.

- TIME KNOB

This knob allows you to set a time for the leavening cycle. When the manual option is selected, the proofer will always be switched on for an infinite time until the operator intervenes. When a certain value is selected, the proofer remains on for that amount of time (maximum 120 minutes).

To turn it off manually, bring the knob to zero.

DIGITAL CONTROL PANEL



- A. TEMPERATURE BUTTON
- B. TIME BUTTON
- C. HUMIDIFICATION BUTTON
- D. START/STOP BUTTON
- E. DECREASE BUTTON
- F. INCREASE BUTTON
- G. ON/OFF BUTTON

7.1 TIPS FOR USE

To turn on the device press the ON/OFF button

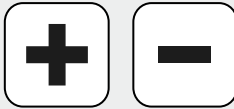


The card when switched on shows the actual temperature in the room. When the card is turned off, the "OFF" is displayed on the display. The START/STOP button allows you to start or stop the proving cycle at any time. When illuminating the START/STOP LED, it means that the rising cycle is active. If it is off it means that no leavening cycle is active.

7.2 TEMPERATURE SETTING



Press the button
TEMPERATURE
(the display value
and the associated
LED flash)



With the + and -
buttons change
the value bringing
it to the one
desired

- By pressing this button, the value 30 appears on the display, you can set the temperature of the rising cycle starting from a minimum of 20 °C to a maximum of 60 °C.



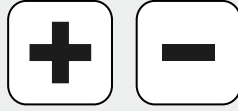
Press the TEMPERATURE button to confirm

If no key is pressed within 10 seconds, the new value is not saved and returns to real temperature display mode in the rising chamber. In setting the temperature, if the time or humidity button is pressed, this will allow you to stay in the setting.

7.3 TIME SETTINGS



Press the button
TIME
(the display value
and the associated
LED flash)



With the + and -
buttons change the
value bringing it to
the one desired
(expressed in minutes)



Press the button
TIME to confirm
(the display value
and the associated
LED flash)

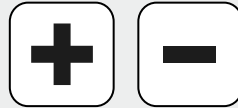
It is possible to set an infinite leavening time. If no key is pressed within 10 seconds, the new value is not acquired and returns to display mode. In the setting of the time, if the temperature or humidity key is pressed, this will allow you to stay in the setting.

7.4 HUMIDIFICATION SETTING

It is possible to set the duration of water intake for a leavening cycle:



Press the button
HUMIDIFICATION
(the value "0" appears
on the display and
the associated LED
flashes)



With the + and -
keys choose the
value desired
(from 0-150
seconds)



Press the button
HUMIDIFICATION
to confirm
(the display value
and the associated
LED flash)

A cycle started, the led associated with the humidification button turns on when the solenoid valve is in operation; it is necessary that 60 seconds have elapsed from the ignition of the resistance before the water injection is activated. After the water injection period, it will not be possible to change the water duration value or to put water in manual mode for twice as long as the injection period has just ended. If you try to enter or change water duration before the time has elapsed to proceed with these functions, the " - - - " symbol will appear on the display. In addition, water cannot be entered in manual mode if the temperature of the chamber is higher than the set temperature.

If another water injection cycle is necessary, the water duration value (procedure as described above) can be reset again, or in manual mode; by holding down the humidification button, after 5 seconds the water injected into the chamber will be activated and will continue until the key remains pressed for a maximum period of 150 seconds.

7.5 STARTING A CYCLE

After setting the desired temperature, time and humidification values, press the START/STOP button to start the cycle:



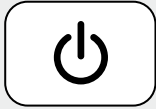
the led associated with the temperature key stays on fixed when the resistance is in operation, while the led associated with the start/stop button remains on fixed until the set cycle ends or is interrupted.

During a cycle, it is possible to change the temperature, time and humidity values according to the procedure described above.

By restarting this key (START/STOP) the loop stops.

7.6 MEASUREMENT OF UNIT CONFIGURATION

It is possible to change the unit of temperature from degrees Celsius to Fahrenheit:



Put the card in OFF by pressing the ON/OFF button



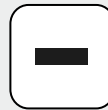
Hold down the TEMPERATURE and TIME button at the same time
(The display will display the value)



Press the button START/STOP
(the word "P00" will appear on the display)



Then press the START/STOP button again



Now you can change the value with the + or - keys

- Choose the value 0 and confirm with the START/STOP button, if you want to display the temperature in degrees Celsius on display.
- Choose the value 1 and confirm with the START/STOP button, if you want to display the temperature in Fahrenheit degrees.

The card will return to "OFF" status for 30 seconds timeout, or by pressing the ON/ OFF button.

7.7 ALERTS AND ALARMS

In the case of a failure of the camera probe, due to an incorrect connection or a failure of the camera, the inscription appears on the display: "Err". "Err." The alarm when it appears, in addition to being signaled to the display by the word Err is accompanied by a sound that can be silenced by pressing any button. With the alarm of the camera probe, the current cycle is interrupted.

ORDINARY MAINTENANCE

All maintenance jobs must be carried out by qualified and authorised technical personnel. If necessary, cut out power to the appliance prior to carrying out any type of maintenance job, waiting for it to cool down first. It is recommended to subject the appliance to a complete periodical check (every 12 months) to be carried out by a skilled technician.

8.1 GENERAL RULES FOR CLEANING

Before any cleaning, it is necessary to disconnect the power supply and the water supply of the appliance and wait until complete cooling.



ATTENZIONE!



The device should never be cleaned with water or steam jets under pressure.

8.2 ORDINARY CLEANING LEAVENING CHAMBER

It is advisable to clean the leavening chamber daily to maintain correct levels of hygiene and to avoid deterioration of the steel. For manual cleaning do not use high-pressure lances or steam generators. Acid products, abrasive substances, corrosive detergents with sand or caustic soda.

For manual cleaning follow the procedure:

- Place water in the special yeast container
- Turn on the appliance and set the temperature to 60 °C
- Leave in operation for 10 minutes by steaming
- Turn off the appliance and let it cool
- Clean with hot water and soap, then rinse

Use only products recommended by the manufacturer of the appliance.

8.3 EXTERNAL CLEANING

Use only a cloth moistened with lukewarm water or products suitable for cleaning steel. Do not use acid or ammonia products.



ATTENTION!



The device should never be cleaned with water or steam jets under pressure.

EXTRAORDINARY MAINTENANCE

It is recommended that the apparatus be subjected to periodic checks (at least once a year) by a qualified and authorised technician. Any maintenance, installation or repair work must be carried out by qualified and authorised personnel by contacting the Service Service. Before doing any operation it is necessary to disable the power supply and water supply and wait for cooling. Before moving the device from its position, check that the electrical connection is disconnected correctly. If the appliance is on a system equipped with wheels, check that no electrical cables, pipes or anything else are damaged during its displacement. Be sure to apply the safe anti-movement. Avoid placing the appliance close to heat sources (e.g. deep fryers, etc.). After performing the operation and repositioning the apparatus in its initial position check that it has been performed in accordance with the electrical connection and water connection.

MAINTENANCE in CASE of BREAKAGE

In case of breakage, disconnect the appliance from the mains. Before ringing the Customer Service, check the chart below.

PROBLEM	CAUSE	ANALYSIS
The leavening agent does not heat	Lack of mains voltage	Reset the power supply voltage
	Incorrect connection to the mains	Check the connection to the power supply
	Failure resistance	Contact a specialist repair technician (Customer Service)
	Temperature probe failure	Contact a specialist repair technician (Customer Service)

If the problem persists, we advise you to contact the retailer or manufacturer asking for Customer Service, specifying the problem and supplying the appliance code (Art.) and serial number (Ser. no.). This information is provided on the DATA LABEL on the back of the machine.

10.1 SPARE PARTS

Use only authorised parts for product repair. All interventions must be carried out by authorised and specialist technical personnel.
Contact Customer Service to request spare parts.

PERIODS of INACTIVITY

During periods of inactivity, disconnect the power supply and water. Protect the steel outer parts of the equipment by passing them with a soft cloth just soaked with vaseline oil. Leave the door so as to ensure a proper air exchange.

When restoring, before use:

- Carry out an accurate cleaning of the equipment and accessories;
- Reconnect the equipment to the power supply, water supply;
- Subject the equipment to check before re-use;

In order to ensure that the appliance is in perfect conditions of use and safety, it is recommended that it be subjected to maintenance and control by an authorised service centre at least once a year.

DISPOSAL at the END of LIFE

In order to avoid any unauthorised use and the risks associated with it before disposing of the equipment:

- Make sure that it is no longer possible to use it: for this purpose, the power cable must be cut or removed (with equipment disconnected from the mains).
- Ensure that no child is accidentally trapped inside the proving chamber for play, thereby blocking the opening of the door (e.g. with adhesive tape or stoppers).

12.1 EQUIPMENT DISPOSAL

Pursuant to Article 13 of Legislative Decree No. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment" The mark of the barred bin with a bar specifies that the product has been placed on the market after 13 August 2005 and that at the end of its useful life it must not be assimilated to other waste but must be disposed of separately. All equipment is made of recyclable metal materials (stainless steel, iron, aluminium, galvanised sheet, copper, etc.) in a percentage of more than 90 % by weight.

Attention needs to be paid to the management of this product at the end of life by reducing negative environmental impacts and improving resource efficiency, applying the principles of "polluter pays", prevention, preparation for re-use, recycling and recovery. Please note that the unfair or incorrect disposal of the product involves the application of the sanctions provided for by the current legislation.

12.2 DISPOSAL IN NATIONS OF THE EUROPEAN UNION

The Community Directive on WEEE equipment has been transposed differently from each country, so if you want to dispose of this equipment we suggest that you contact the local authorities or the Dealer to ask for the correct method of disposal..

