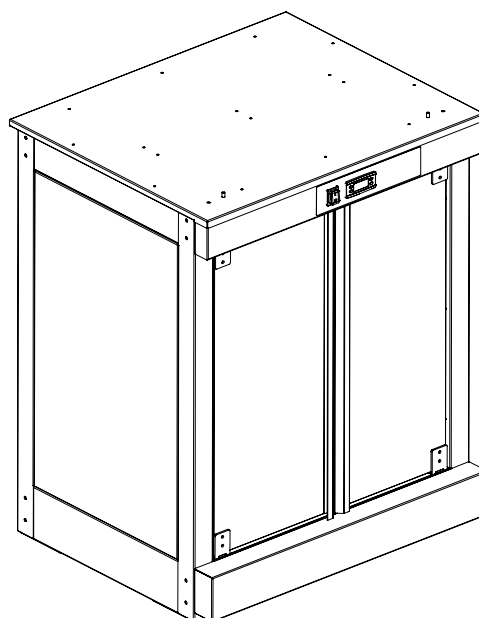
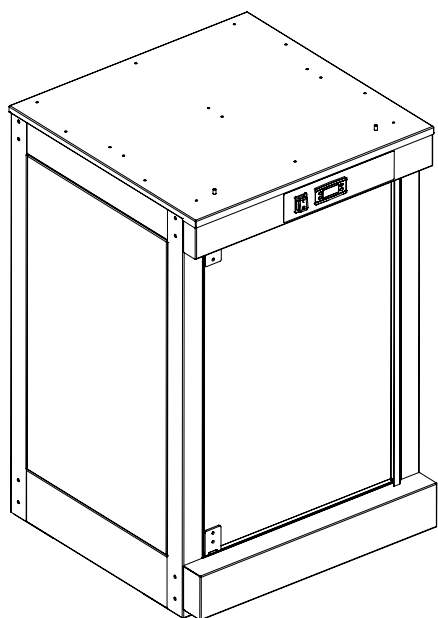


MOD: AMHF/346-2

Production code : P020402DIA

INSTALLATION, OPERATING AND MAINTENANCE MANUAL: PROOFERS



EN Installation, operating and maintenance manual	15
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* *Original instructions*

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INSTALLATION, OPERATING AND MAINTENANCE MANUAL: PROOFERS


1. WARNINGS


The contents of this manual are generic and not all the functions described may be available on your product. The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copy errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

Read this manual carefully before commencing installation.

The manual has been designed to provide the user with all the information required to use the appliance safely, from its transportation right through to its disposal. In order to properly understand the document, you must be familiar with the terms and symbols used; these are summarised below:

 WARNING – Health and safety hazard for the persons involved

 WARNING – Electrical hazard - Dangerous voltage


 Read the instruction manual before using the appliance.

The manual must be stored carefully so that it can be used for future reference. If the appliance changes hands, the manual must also be handed over to the new user.

This documentation is also made available by the manufacturer in digital format.

In order to use the appliance correctly:

- Do not remove or tamper with the safety devices;
- It is prohibited to perform any checks, cleaning operations or maintenance works on moving parts;
- Only use the appliance for the purposes for which it was specifically designed;
- Keep unauthorised personnel away from the appliance;
- It is prohibited for people under the age of 18 or adults with limited physical or mental abilities to use the appliance;
- Have maintenance performed exclusively by qualified personnel;
- Switch off the equipment in the event of a fault or malfunction;
- Disconnect the equipment when cleaning the machinery;
- Only use the spare parts supplied or indicated by the Manufacturer;
- Ensure the appliance is on a stable position and safety devices installed upstream are efficient;
- Always use adequate protection gloves to introduce or pull out the trays;
- Have the machine periodically checked by qualified technicians;
- Don't put trays or other kitchen tools on the proofer;
- In order to avoid burns, never use trays or containers with liquids or fluids over a level that can be easily controlled at sight;
- Ensure proper lighting and ventilation according to legal regulations;

 Attention: only qualified personnel are authorised to access the main control board and any other electrical parts, whether for installation or maintenance purposes.

The Manufacturer declines all responsibility for damage to property or bodily injury caused by the failure to follow the instructions and warnings contained in the manual. If in any doubt, and whenever the need arises, contact the Dealer.

1.1 Appliance description


Our static proofers are made of stainless steel, have digital control and a water container at the bottom of the leavening cell. They are equipped with single or double side-opening doors and removable rack holders depending on the size of the trays. The maximum operating temperature is 60°C.

The equipment conforms to the 2014/35/UE, 2014/30/UE ed 1935/2004/CE

In addition, the following standards have also been applied: EN 60335-1, EN 60335-2-49, EN 61000-3-2, EN 61000-3-3, EN 55014.1 ed EN 55014.2.

The sound pressure level is less than 70 dB.

1.2 Transportation and handling

 If the appliance is transported on a pallet, it must be unloaded by trained personnel using a forklift or other suitable lifting equipment. During loading and unloading operations, it is prohibited to stand under suspended loads. Any manoeuvring errors could cause crushing injuries.


Any blows to the surfaces of the appliance could result in immediate damage.


During this phase, anyone not directly involved in the operation must not be allowed to remain in the area.


The personnel handling, positioning, assembling or disassembling the appliance, must be qualified and wearing suitable personal protective equipment (e.g. work gloves, safety shoes).


1.3 Operating conditions and technical specifications

The equipment covered by this manual is designed solely for ripen dough for pizza, pastries, croissants, bread, focaccia and others leavened products, thanks to humidification and evaporation system. The maximum operating temperature is about 60°C.

 Warning: the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).

 Warning: do not store explosive substances such as pressurised containers or items containing a flammable propellant inside these appliances.


 Warning: before installing the appliance, make sure that the electrical connection preparations comply with the information indicated on the rating plate. It is prohibited to remove or modify the rating plate or any other warning label.

 Warning: In order to avoid burns, never use trays or containers with liquids or fluids over a level that can be easily controlled at sight.

1.4 Installation

Before unpacking the appliance, check that the outer protective casing is fully intact.

Any damage must be promptly reported to the courier. In any case, no damaged appliance can be returned to the manufacturer without prior notice and without prior written authorisation.

 The described operations must be carried out by qualified personnel. Before performing any installation procedure, disconnect the appliance from the power mains.

Set down the appliance where desired using a pallet truck. If the unit is moved after it has been unpacked, protect the surfaces from knocks. Once the installation has been carried out, the protective film can be removed. This operation should be performed very slowly to prevent the glue from remaining

on the surfaces. Take the protective film off by hand before starting the appliance.
Do not use abrasive substances and/or metal objects.

Use an earthed socket with an adequate capacity for the absorption indicated on the rating plate.

Before installing the appliance, check the load-bearing capacity and flatness of the surface on which it is to be placed. Incorrect levelling can cause the appliance to malfunction.

1.5 Electrical connections




They must be carried out in accordance with the local regulations in force and by qualified personnel. Before performing the electrical connection, make sure that the voltage and frequency correspond to the information indicated on the appliance's rating plate. The electrical connection is carried out by connecting the appliance's plug to a socket in the room; this socket must still remain accessible after the installation.

The distance between the proofer and the socket must be such that the power cable is not stretched.

The electrical circuit of the unit is designed to operate at a power supply voltage in accordance with the configurations shown in the rating plates of all models (**A**), with a frequency of 50/60Hz. See the electrical diagram of the model you have purchased.

If the power cable is damaged, it must be replaced by the customer service or qualified personnel. The appliance's electrical supply system must be equipped upstream with an appropriately-sized automatic omnipolar circuit breaker that ensures a gap of at least 3 mm between the contacts. There must not be any breaks in the earth cable.



The electrical safety of this appliance is only guaranteed when the above-mentioned conditions are met and if the system's equipotential situation is also compliant (use the connection screw located near the power cable input and the symbol sticker ).



Any operations carried out on electrical systems must be performed by qualified personnel. The manufacturer declines all responsibility in the event that these safety standards are not complied with.

1.6 Reasonably foreseeable misuse

Any use other than what is specified in this manual is considered improper. When using the machine, work or activities that may pose risks to the safety of the workers or cause damage to the appliance are not permitted. Improper use includes:

- Placing the appliance in a weather-exposed outdoor area.
- Incorrectly installing the machine.
- Changing or tampering with the safety devices.
- Making changes or tampering with the appliance's electronic elements.
- Not complying with the deadlines for periodic checks, maintenance and cleaning.
- Placing or storing flammable or explosive materials in the immediate vicinity of the machine.

1.7 Operation/use

- Clean the steel parts with a neutral detergent and a damp cloth. Avoid using abrasive detergents or scouring powders. The manufacturer declines all responsibility if the products are not used as intended.
- The equipment covered by this manual is designed solely for ripen dough for pizza, pastries, croissants, bread, focaccia and others leavened products, thanks to humidification and

evaporation system.

- The machines have not been designed for use in unsupervised environments. Furthermore, the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
- Do not store explosive substances such as pressurised containers or items containing a flammable propellant.

1.8 Total shutdown

When the unit is to be decommissioned for a lengthy period, the following measures must be taken:

- Turn the main switch off
- Leave the door open so air can circulate and prevent bad odors;
- With a cloth spread a thin protective layer of Vaseline oil on all stainless steel surfaces;

1.9 Routine cleaning and maintenance

The appliance must only be cleaned after the power supply upstream from the appliance has been disconnected.

During the maintenance operations, the cable and the plug must be always visible and accessible for the operator who is performing the operations.

The routine and preventive maintenance essentially entails cleaning the stainless steel parts with warm water and mild soap on a weekly basis, and then rinsing and drying these thoroughly.

The leavening chamber must be cleaned regularly to remove food residues. Use a degreasing product suitable for stainless steel, a spray-on product for instance, which can reach all parts of the equipment. Do not use direct jets of water. These operations must be performed by qualified personnel.

WARNING:

- Under no circumstances should you use abrasive or corrosive cleaning products.
- It is absolutely forbidden to use scrapers, metal soap pads and other common steel tools as they could besides scratching the surface, deposit iron particles that, oxidizing would cause rust to form.
- Bleach, hydrochloric acid and other compounds containing chlorine will damage the stainless steel.
- When cleaning, do not wash the appliance with jets of water.
- It is forbidden to remove the safety guards.

1.10 Unplanned maintenance


Before carrying out any maintenance operation, put the appliance in a safe condition. Unplanned maintenance is carried out in the event of a fault or malfunction. It must only be performed by qualified personnel and with the appliance disconnected from the power or water mains. In this case, repairs or replacements might be required. The faulty parts must only be replaced with materials and components that are identical to the originals or have been specified by the Supplier. The use of unsuitable materials can make the machine non-compliant with the safety standards. The manufacturer declines all responsibility for damage resulting from work carried out by unqualified or unauthorised technicians.

If the user replaces components or modifies the appliance without written permission from the Manufacturer, or uses unauthorised spare parts, the guarantee will immediately become null and void.

1.11 Disposal

At the end of its service life, the appliance must be disconnected from the power mains before the various components are disassembled. Special care must be taken to avoid the risk of injury related to the shape and weight of each component.

This appliance is marked according to the European directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE).

 The symbol on the product indicates that it should not be considered as domestic waste. The appliance must be disposed of in accordance with the laws in force, most especially in regards to the disposal of the refrigerant. The various parts (electrical components, rubber hoses, cable sheaths, etc.) must be sorted for recycling in order to make the best possible contribution whilst protecting the environment and complying with the laws in force.

2. INTRODUCTION

Read this manual carefully before commencing installation.

The manual has been designed to provide the user with all the information required to use the appliance safely, from its transportation right through to its disposal. In order to properly understand the document, you must be familiar with the terms and symbols used; these are summarised below:



WARNING – Health and safety hazard for the persons involved



WARNING - Electrical hazard - Dangerous voltage



Read the instruction manual before using the appliance.

The manual must be stored carefully so that it can be used for future reference. If the appliance changes hands, the manual must also be handed over to the new user.

This documentation is also made available by the manufacturer in digital format.

In order to use the appliance correctly:

- Do not remove or tamper with the safety devices;
- It is prohibited to perform any checks, cleaning operations or maintenance works on moving parts;
- Only use the appliance for the purposes for which it was specifically designed;
- Keep unauthorised personnel away from the appliance;
- It is prohibited for people under the age of 18 or adults with limited physical or mental abilities to use the appliance;
- Have maintenance performed exclusively by qualified personnel;
- Switch off the appliance in the event of a fault or malfunction;
- Disconnect the equipment when cleaning the machinery;
- Only use the spare parts supplied or indicated by the Manufacturer;
- Ensure the appliance is on a stable position and safety devices installed upstream are efficient;
- Always use adequate protection gloves to introduce or pull out the trays;
- Periodically have a check with technical service and replace eventual damaged parts, that could alter the proper functioning of the oven or be a danger;
- Don't put trays or other kitchen tools on the proofer;
- In order to avoid burns, never use trays or containers with liquids or fluids over a level that can be easily controlled at sight;
- Ensure proper lighting and ventilation according to legal regulations.

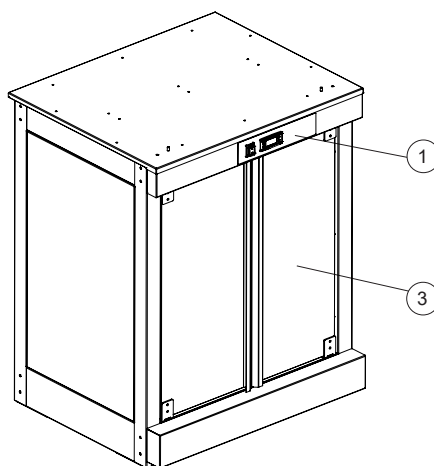
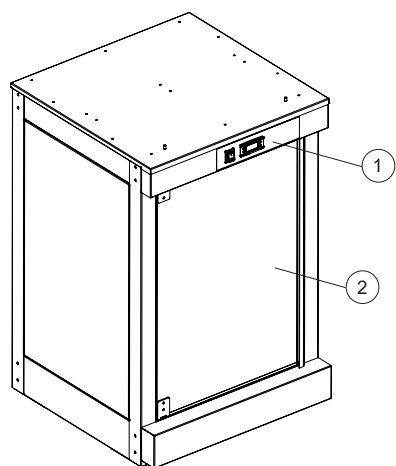


Attention: only qualified personnel are authorised to access the main control board and any other electrical parts, whether for installation or maintenance purposes.

The Manufacturer declines all responsibility for damage to property or bodily injury caused by the failure to follow the instructions and warnings contained in the manual. If in any doubt, and whenever the need arises, contact the Dealer.

3. APPLIANCE DESCRIPTION

Our static proofers are made of stainless steel, have digital control and a water container at the bottom of the leavening cell. They are equipped with single or double side-opening doors and removable rack holders depending on the size of the trays. The maximum operating temperature is 60°C.



1. Digital control panel
2. Single door
3. Double door

The equipment complies with Directives 2014/35/UE, 2014/30/UE and 1935/2004/CE.

In addition, the following standards have also been applied: EN 60335-1, EN 60335-2-49, EN 61000-3-2, EN 61000-3-3, EN 55014.1 ed EN 55014.2

The sound pressure level is less than 70 dB.

4. TRANSPORTATION AND HANDLING



If the appliance is transported on a pallet, it must be unloaded by trained personnel using a forklift or other suitable lifting equipment. During loading and unloading operations, it is prohibited to stand under suspended loads. Any manoeuvring errors could cause crushing injuries.


Any blows to the surfaces of the appliance could result in immediate damage.


During this phase, anyone not directly involved in the operation must not be allowed to remain in the area.

The personnel handling, positioning, assembling or disassembling the appliance, must be qualified and wearing suitable personal protective equipment (e.g. work gloves, safety shoes).

5. OPERATING CONDITIONS AND TECHNICAL SPECIFICATIONS

The equipment covered by this manual is designed solely for ripen dough for pizza, pastries, croissants, bread, focaccia and others leavened products, thanks to humidification and evaporation system. Any other use shall be considered improper.

 Warning: the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
Warning: do not store explosive substances such as pressurised containers or items containing a flammable propellant inside these appliances.

 Warning: in order to avoid burns, never use trays or containers with liquids or fluids over a level that can be easily controlled at sight.

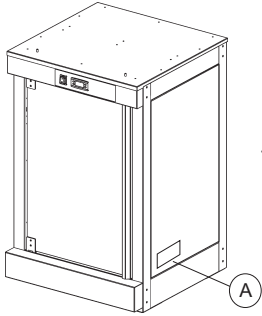
5.1 Rating plates

On each proofer there are applied some rating plates, that give important info concerning characteristics of the product and electric and plumbing connections.


The following rating plate (A) contains the product's identification and technical data. The information it contains is listed below:

			CE		1			
MOD.	2		N°	3				
V	4	5	6	A	7	Hz	8	kW max

- Manufacturer
 - Conformity to EC directives
1. Appliance's year of manufacture
 2. Item Model
 3. Serial number
 4. Electrical data: supply voltage (V)
 5. Electrical data: number of phases (~),
 6. Electrical data: absorbed current (A)
 7. Electrical data: supply frequency (Hz)
 8. Electrical data: maximum absorbed power (kW)



The main plate A is applied on the right side of the proofer.

 Warning: before installing the appliance, make sure that the electrical connection preparations comply with the information indicated on the rating plate. It is prohibited to remove or modify the rating plate or any other warning label.


6. INSTALLATION

6.1 Controlling the appliance upon receipt

Before unpacking the appliance, check that the outer protective casing is fully intact.

Any damage must be promptly reported to the courier. In any case, no damaged appliance can be returned to the manufacturer without prior notice and without prior written authorisation.

6.2 Positioning

 The described operations must be carried out by qualified personnel. Before performing any installation procedure, disconnect the appliance from the power mains.

The place where the proofer will be installed must have a room temperature between 5 °C and 35 °C with a humidification not higher than 70%.

Set down the appliance where desired using a pallet truck. If the unit is moved after it has been unpacked, protect the surfaces from knocks. Once the installation has been carried out, the protective film can be removed. This operation should be performed very slowly to prevent the glue from remaining on the surfaces. Take the protective film off by hand before starting the appliance without using abrasive substances and/or metal objects.


Use an earthed socket with an adequate capacity for the absorption indicated on the rating plate.

Before installing the appliance, check the load-bearing capacity and flatness of the surface on which it is to be placed. Incorrect levelling can cause the appliance to malfunction.



If an oven is placed over the proofer, make sure the centre hole of the feet snap on to the support pin which will guarantee stability.


6.3 Electrical connections


 They must be carried out in accordance with the local regulations in force and by qualified personnel. Before performing the electrical connection, make sure that the voltage and frequency correspond to the information indicated on the appliance's rating plate. The electrical connection is carried out by connecting the appliance's plug to a socket in the room; this socket must still remain accessible after the installation.

The distance between the proofer and the socket must be such that the power cable is not stretched. Furthermore, the cable must not be located under the base of the oven.

If the power cable is damaged, it must be replaced by the customer service or qualified personnel.

The appliance's electrical supply system must be equipped upstream with an appropriately-sized automatic omnipolar circuit breaker that ensures a gap of at least 3 mm between the contacts. There must not be any breaks in the earth cable.

 The electrical safety of this appliance is only guaranteed when the above-mentioned conditions are met and if the system's equipotential situation is also compliant (use the connection screw located near the power cable input and the symbol sticker \perp).

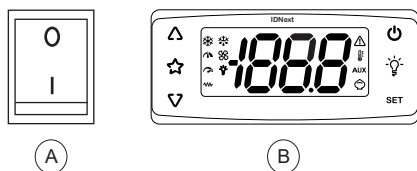
 Any operations carried out on electrical systems must be performed by qualified personnel.
The manufacturer declines all responsibility in the event that these safety standards are not complied with.

7. OPERATION/USE

7.1 Intended use and restrictions

- The equipment covered by this manual is designed solely for ripen dough for pizza, pastries, croissants, bread, focaccia and others leavened products, thanks to humidification and evaporation system. Any other use shall be considered improper.
- The machines have not been designed for use in unsupervised environments. Furthermore, the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
- Do not store explosive substances such as pressurised containers or items containing a flammable propellant.

7.2 Control panel and operation of the digital thermostat



- A. Switch ON/OFF
B. Digital control

Legend of the thermostat buttons and icons:

Keys	Press and release
	<ul style="list-style-type: none"> • Scroll through the menu options. • Increase the values.
	<ul style="list-style-type: none"> • Scroll through the menu options. • Decrease the values.
	<ul style="list-style-type: none"> • Go back up one level in the menu. • Confirm the parameter value.
SET	<ul style="list-style-type: none"> • Access the "Machine Status" menu. • Display alarms (if present).

Note: some keys may not be present, depending on the model.

Note: On startup or when 30 seconds have passed since the last action carried out on the user interface, the device keypad locks automatically. If it is locked and any key is pressed, the text "**LOC**" will appear. To unlock the keypad, press and hold for at least 3 seconds until the text "**UnL**" appears.

Icon	Function	Description
	Heating	On steadily: Heating regulator active Off: Heating regulator off
	Alarm	On steadily: alarm present Flashing: alarm silenced Off: No alarm active
	Temperature	On steadily: a temperature is displayed (°C or °F) Off: a value not relating to temperature or a label is displayed

7.3 Switching on the proofer for the first time and start up phase

At the first use of the equipment it is recommended to clean the steel parts with a neutral detergent and a damp cloth.

Make sure that the machine is in a large and well ventilated environment.

Turn on the protection electric power switch, installed upstream.

Press the green ON/OFF button. Set parameters via digital control:

1. To unlock the keypad, press and hold for at least 3 seconds, until the label "**UnL**" appears.
2. Press and release **SET** to access the "Machine status" menu.
3. Scroll through the folders with and until you find the folder **SEt**.
4. Press **SET** to view the current setpoint value.
5. Change the setpoint value using and within 15 seconds.
6. To confirm the value press **SET** or , or let a timeout occur (15 seconds).

7.4 Humidification system



The proofer is equipped with a humidification system with water evaporation.

A moist environment helps to maintain the leavening products soft, avoiding the products to dry and make cracks. To maintain a sufficient humidification percentage in order not to crack the products, you just need to pour approximately 6-8 millimeters of water in the container inside the chamber on the bottom, under the tray-slides.

The water evaporation time varies according to the selected temperature.

7.5 Shutdown phase

The proofer is turned off by pressing ON-OFF button to position 0.

When the unit is to be decommissioned for a lengthy period, the following measures must be taken:

- Turn the main switch upstream off;
- Leave the door open so air can circulate and prevent bad odors;
- With a cloth spread a thin protective layer of Vaseline oil on all stainless steel surfaces;

8. CLEANING AND MAINTENANCE

8.1 Routine maintenance

The cleaning operation must be carried out only after disconnecting the power supply upstream of the appliance and checking that the proofer is cold. During the operation the cable and the plug must be brought in position always visible by the operator who is performing the intervention. Routine and preventive maintenance consists essentially of weekly cleaning of stainless steel parts with a damp cloth and a neutral non-corrosive soap, followed by careful drying.

The leavening chamber must be cleaned regularly to remove food residues. Use a degreasing product suitable for stainless steel, a spray-on product for instance, which can reach all parts of the equipment. Do not use direct jets of water. These operations must be performed by qualified personnel.

WARNING:

- Under no circumstances should you use abrasive or corrosive cleaning products
- It is absolutely forbidden to use scrapers, metal soap pads and other common steel tools as they could besides scratching the surface, deposit iron particles that, oxidizing would cause rust to form
- Bleach, hydrochloric acid and other compounds containing chlorine will damage the stainless steel
- When cleaning, do not wash the appliance with jets of water
- It is forbidden to remove the safety guards

8.2 Unplanned maintenance

Before carrying out any maintenance operation, put the appliance in a safe condition. Unplanned maintenance is carried out in the event of a fault or malfunction. It must only be performed by qualified personnel and with the appliance disconnected from the power or water mains. In this case, repairs or replacements might be required. The faulty parts must only be replaced with materials and components that are identical to the originals or have been specified by the Supplier. The use of unsuitable materials can make the machine non-compliant with the safety standards. The manufacturer declines all responsibility for damage resulting from work carried out by unqualified or unauthorised technicians.

If the user replaces components or modifies the appliance without written permission from the Manufacturer, or uses unauthorised spare parts, the guarantee will immediately become null and void.

9. DISPOSAL

At the end of its service life, the appliance must be disconnected from the power mains before the various components are disassembled. Special care must be taken to avoid the risk of injury related to the shape and weight of each component.

This appliance is marked according to the European directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE).



The symbol on the product indicates that it should not be considered as domestic waste. The appliance must be disposed of in accordance with the laws in force, most especially in regards to the disposal of the refrigerant. The various parts (electrical components, rubber hoses, cable sheaths, etc.) must be sorted for recycling in order to make the best possible contribution whilst protecting the environment and complying with the laws in force.

10. ATTACHED DOCUMENTATION

- Wiring diagram