

Manual
PROOFERS
Digital and Electromechanical



www.yesovens.it

Index

INTRODUCTION	P. 4
GENERAL INFORMATIONS	P. 5
DANGER ICONS	P. 7
HANDLING, TRANSPORT, UNPACKING	P. 9
UNPACKING	P. 11
INSTALLATION INSTRUCTIONS	P. 12
INSTALLATION OF THE POSITIONING PINS	P.13
RULES OF USE AND MAINTENANCE	P. 16
CLEANING	P. 17
USER INSTRUCTIONS	P. 18
DISMANTLING AND DISPOSAL	P. 19
DATA SHEET	P. 20
INSTRUCTIONS FOR USE	P. 22
ERROR CODES	P.26



INTRODUCTION :



- This manual refers exclusively to proofers
- This manual is intended for any person who fulfills any role designated or authorized to use or operate the proofer.
- The intended use and the versions indicated are the only ones allowed by the manufacturer; do not attempt to use the proofer by ignoring the instructions provided. The declared intended use applies only to fully efficient proofers from a structural, mechanical and engineering point of view.
- This manual is also addressed to the employer, to the managers of the company and to the employees in charge who must read it carefully and understand it so that they can use it as a valuable aid to fulfill at least part of the obligations imposed by the laws and regulations in force regarding their health and safety in the workplace.
- The employer, in whose production site the kiln is installed, as well as the managers and employees who manage it, must guarantee the operators responsible for the various specific functions, adequate information, training and, if necessary, training (which must take into account the level of insight that can reasonably be expected from such operators) about its correct and safe use and the general and specific risks of the workplace and / or the task; this manual can be a valid help to fulfill this delicate task.

GUIDE TO READING THE INSTRUCTIONS

Pay particular attention to bold or underlined text or text in a bold font as they refer to particularly important operations or information.

The manual must be kept until the final disposal of the machine in a suitable place, so that the manual is always available for consultation in the best possible conditions. In the event of loss or deterioration, a replacement copy must be obtained from the manufacturer or retailer.

GENERAL INFORMATIONS



Read the instructions in this booklet carefully before installing and using the proofer, to be aware of the precautions to follow:

- Install the proofer;
- Maintain and clean the proofer;
- Use the proofer in the best possible way.

This appliance must be used only as expressly intended, that is to say to leaven or reheat food; any other use is to be considered improper because it does not conform to the intended use and therefore dangerous.

The equipment is designed for professional use and must be used by qualified personnel.

These appliances are intended to be used for commercial applications not for the continuous mass production of food.

To avoid burns, do not use containers loaded with liquids or kitchen products that become liquid by heating them to levels higher than those easily observed.

Before leaving the factory, this equipment was tested and installed by experienced and specialized personnel to ensure the best performance.

Installation and / or any repairs or adjustments that may subsequently become necessary must be carried out with the utmost care and attention by qualified personnel. It is advisable to always contact the dealer and specify the problem, model and serial number of the proofer in your possession.

In the event of repair and / or replacement of any component, corrective maintenance, breakdown or malfunction, professional know-how is required and only original spare parts should be used, otherwise the warranty and manufacturer's liability will be void. For these activities, contact only authorized personnel.


Before installation, check that the power supply values are compatible with the values printed on the data plate.


The electrical safety of the proofer is guaranteed: it is connected to an efficient grounding system (remember that this must be checked regularly), which must comply with the national and local regulations in force at the time.

During operation, the proofer must only be used and monitored by specially trained personnel.

Avoid installing the proofer near to heat sources such as: deep fryers, open fires, etc.

Before using the proofer for the first time, it must be cleaned thoroughly. It must only be cleaned with a damp cloth and then dried; in any case, never use steel wool to clean the machine.

 Failure to comply with these basic rules can compromise the safety of the prover and damage the user. The manufacturer declines all responsibility in the event of non-compliance with the instructions provided in this manual by the user or the installer and any accident or damage caused by such non-compliance cannot be attributed to the manufacturer.

 The manufacturer declines all responsibility for any inaccuracies in this brochure attributable to transcription or printing errors. The manufacturer also reserves the right to make any changes it deems useful or necessary to the product, without compromising its essential characteristics.

MAIN ICONS



HAZARD



FIRE HAZARD



SHOCK HAZARD



BURN HAZARD



TERMINAL
BOARD
GROUNDING



PAY
ATTENTION



EQUIPOTENTIAL
RING

DANGER ICONS



DANGER OF BURNS

While the prover cooks and cools, pay attention to:

Wear gloves and protective clothing for heat.

Touch only the controls, the prover handle or the part limited by the adhesive of the prover.

Use extreme caution when opening the door as high temperature steam is released.

Be extremely careful when removing the trays from the chamber.



DANGER OF FIRE

Make sure that no foreign objects (instruction manual, bags, gloves, etc.) or detergent residues have been left inside the proofer.

Do not bring flammable objects or substances (petrol, diesel, alcohol, etc.) near the proofer.

Do not use foods or liquids that can easily catch fire during cooking.

The cooking space must always be clean. If not removed, oil or grease can ignite at high temperatures.



DANGER OF ELECTRIC SHOCK

The opening of the compartments marked with this symbol is reserved exclusively for qualified YESOVENS personnel; failure to comply with this provision will void the warranty.

Do not touch any electrical switches so as not to cause sparks or flames.

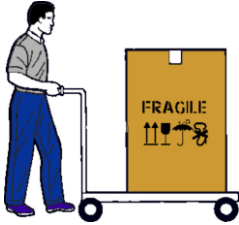
The proofer must be installed away from drafts or wind.

Make sure the proofer vents are clean and unobstructed.

HANDLING, TRANSPORT AND UNPACKING

The prover is packaged by the company according to agreements signed case by case, or in any case according to the country of destination or the means of transport used.

After installation, all packaging can be recycled or disposed of in accordance with the regulations in force in the buyer's country.



Prooformers must be transported close to the complete installation site of the package. It is necessary to use specialized personnel to carry out all the operations that involve lifting and handling the prover or its parts transported separately. The shipped material is carefully checked before being delivered to the courier.

Prooformers must be transported close to the complete installation site of the package. It is necessary to use specialized personnel to carry out all the operations that involve lifting and handling the prover or its parts transported separately. The shipped material is carefully checked before being delivered to the courier.

Upon receipt of the prover, check that it has not been damaged during transport, that the packaging has not been tampered with and that no internal parts have been removed.

If any damage or missing parts are found, notify both the carrier and the manufacturer immediately and provide photographic evidence.



Please check that the supply corresponds to the order specifications. The prover must not be dragged or tilted under any circumstances. **The prooformer must be raised perpendicular to the floor, moved horizontally and positioned vertically on the floor.**

The prover is supplied on a pallet, held in position by plastic strips and protected by cardboard packaging. Loading / unloading the machine onto / from the transport vehicle is normally done using a forklift or trolley.



The internal handling must take place with all the necessary precautions so that the components of the prover are not damaged.

Loading and unloading into / from the transport vehicle can be done:

- Using a forklift.
- During transport, all precautions must be taken to prevent damage to the prover.
- During handling, pay particular attention not to hit the "environments" such as columns, walls, other machinery, etc.
- In particular, the prover must not be placed on top of other materials, or other materials, on top of the prover during transport or storage.
- During transport, the prover must be positioned so as not to be hit by other materials loaded on the same vehicle.
- Before unloading it from the transport vehicle, check that the packaging is not damaged and that there is no risk of overturning.
- When unloading, place the prover on the floor carefully to avoid damaging impacts.

The installation, transformation and maintenance of the equipment must be carried out by authorized installers or by the electricity supplier in accordance with the safety regulations in force.



Upon receipt of the prover, check that it has not been damaged during transport, that the packaging has not been tampered with and that no internal parts have been removed. If any damage or missing parts are found, notify both the carrier and the manufacturer immediately, providing photographic evidence. It is advisable to check that the supply corresponds to the order specifications.

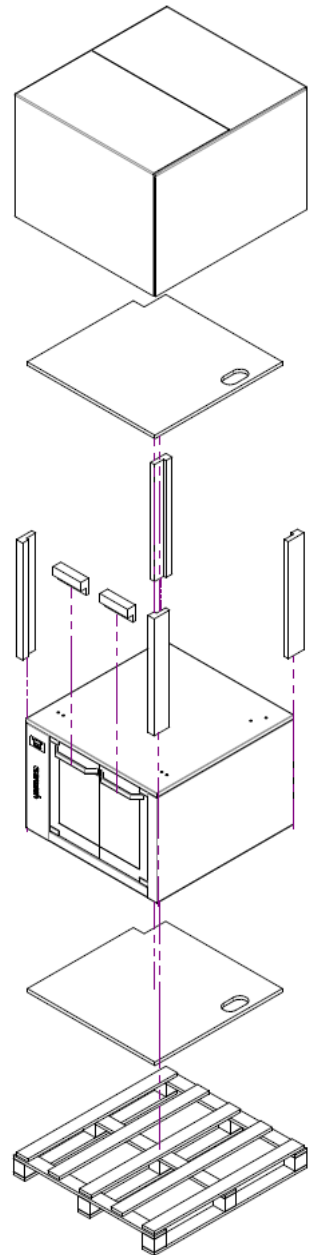
UNPACKING THE PROOFER



ATTENTION!

When handling the packaging, the symbols printed on the packaging must be taken into account. Environmental protection is an obligation explicitly provided by the laws and regulations in force. All possible precautions must be taken when handling and / or transporting the proofer to avoid or limit any damage to property or injury to animals and, above all, to people.

- Cut the plastic ties holding the cardboard package in place.
- Remove the cardboard.
- Remove the Styrofoam corners and top.
- Remove the pallet from the proofer without using forklifts; the lower structure of the proofer is not suitable for lifting it.
- Remove the protective film from the metal parts. Slowly remove the protective film from the proofer. Any residual glue must be removed using appropriate solvents and without tools that could scratch or damage the surfaces.
- After having removed all the packaging from the proofer, check its integrity and conditions; then separate all packaging materials (wood, plastic, cardboard) and place them in appropriate collection sites, accessible only to authorized persons, awaiting collection by specialized companies. Packaging materials must be kept out of the reach of children or animals.



INSTALLATION INSTRUCTIONS

INSTALLATION AND POSITIONING

The installation of the prover and its ordinary and corrective maintenance must be carried out only by authorized installers or in any case by qualified personnel in compliance with the safety and /or local regulations in force.

If the prover is positioned in close proximity of a flammable wall, adequate thermal insulation must be provided. The openings and grooves on the outside of the prover must not be obstructed as they are necessary to disperse the heat in the electrical compartment. Once the equipment has been installed, the electric cable must be protected and must never be dragged or pulled. Leave 500mm space on the left side for inspection in case of failure, and not less than 50mm on the rear side.

FEET ASSEMBLY

The support feet must be installed before using the prover.

OVEN POSITIONING

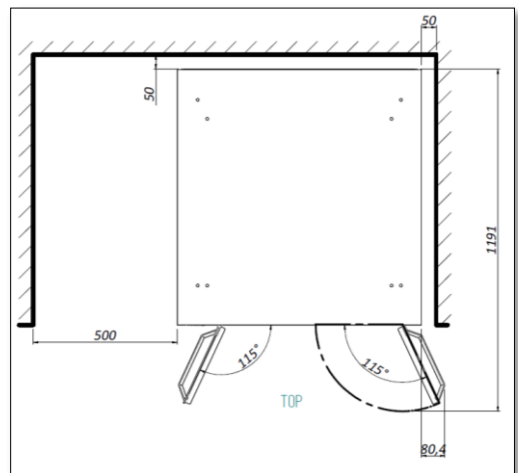
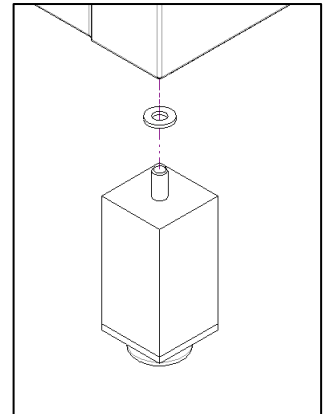
The prover to function correctly need a perfectly flat and levelled work station.

The prover is designed and built to be positioned on the ground without the aid of supports.

The oven must be positioned perfectly level by adjusting the feet provided on the rounded bottom side.



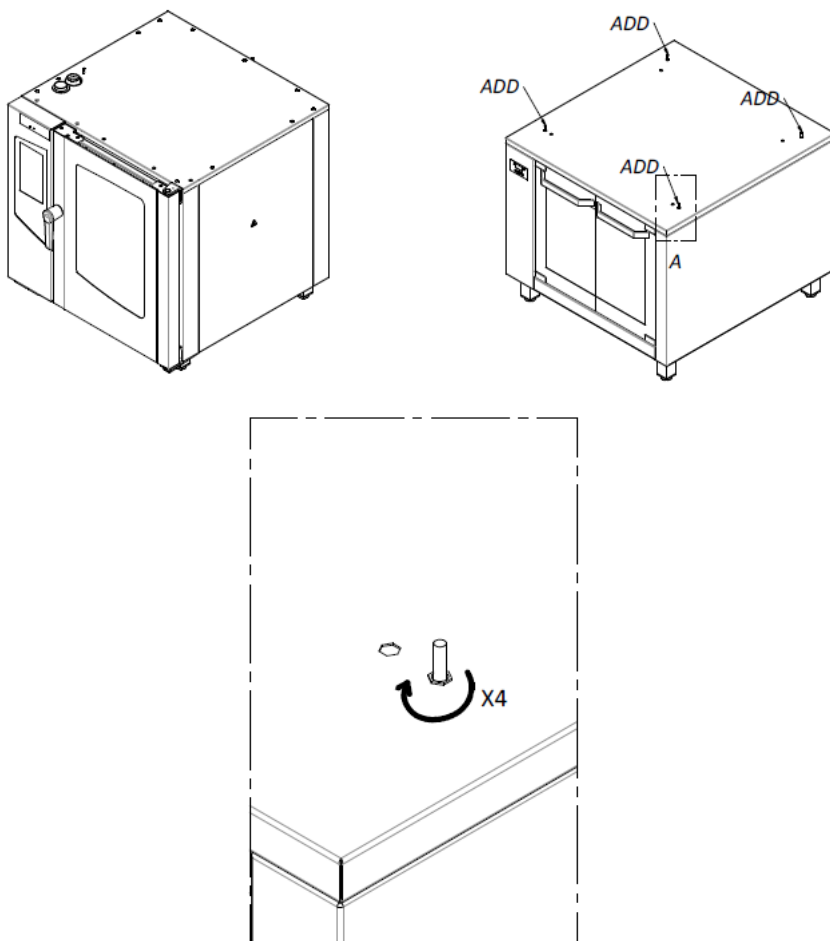
The prover is designed and built to withstand the weight of our 6/7 or 10/11 tray ovens.



INSTALLATION OF THE POSITIONING PINS

The proofer is built to be able to withstand the weight of one of our 6/7 or 10/11 tray ovens.

To position the oven, we suggest installing the 4 centering pins.



CONNECTION TO THE ELECTRICITY NETWORK

The connection to the power supply must be made according to current international, national and local regulations. Before making the connection, check that the mains voltage and frequency correspond to the values indicated on the data plate on the back of the proofer.

A variation of $\pm 5\%$ on the nominal power is allowed.

The proofer must be permanently connected to the power supply using a cable of type H07RN-F at least (in heavy polychloroprene rubber) or higher, making sure that the gauge of the conductors is compatible with the maximum absorbed load.

A single-pole main switch must be positioned between the proofer and the power supply, with an opening of at least 3 mm between the contacts, the capacity of which is compatible with the load and equipped with suitable safety devices. High sensitivity automatic differential safety devices must be provided to guarantee protection against direct and indirect contact with live parts and earth fault currents according to current regulations; the maximum permissible leakage current is 1 mA / kW.

This switch must be installed as part of the permanent electrical system of the installation site and in the immediate vicinity of the equipment to facilitate operator access. Refer to the technical data table for information on the dimensions of the power line, main switch and cable. Proofers are supplied with a H07RN-F cable.

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

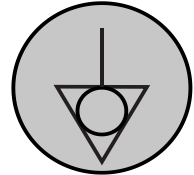
- Connect the wires of the electric cable to the terminal block on the back of the proofer, as shown in the wiring diagram.
- Make sure that the yellow / green earth wire is about 3 cm longer than the others (phase and neutral) so that, if pulled, it will be the last to come off, ensuring protection from any electric shock.
- Lock the cable in place and close the terminal block cover.



EARTHING

The prover must be connected to an efficient grounding system. The yellow / green wire of the power supply cable must be connected to the terminal marked with the earth symbol.

The prover must be included in an equipotential system and connected with a conductor having a minimum wire gauge of 10 mm², connected to the terminal located on the back of the oven bearing the appropriate symbol.



RULES OF USE AND MAINTENANCE

EARLY-WARNING

- The equipment is for professional use only and should only be used after prior training.
- The prover must be used only for cooking food, any other use may be considered inappropriate.



It is absolutely forbidden to wash the leavening chamber or the glass of the door with a jet of cold water when its temperature is still above 70 ° degrees.

- Installation and all maintenance must be performed by authorized personnel with the necessary professional requirements.
- It is advisable to have the proofer checked at regular intervals. As for repairs, contact only authorized service centers and request the use of original spare parts.
- In case of breakdown or malfunction, disconnect the main power switch. For all repairs, contact authorized service centers. The end user is responsible only for the ordinary maintenance of the proofer, to check the efficiency of the machine and to guarantee its daily cleaning.



Failure to comply with these obligations exempts the manufacturer from any liability.

- Read this booklet carefully as it contains important information and instructions on installation, use and maintenance safety. Keep it for future reference.
 - Before starting the prover, clean all surfaces that could come into contact with the food.



Areas marked with the following symbol reach high temperatures. Pay attention and wear protective gloves if necessary.









MANUAL CLEANING OF THE PROVING CHAMBER



In compliance with the regulations in force, the perfect hygienic conditions of the prover must be guaranteed; the prover must be cleaned and disinfected as completely as possible, both externally and internally at the end of each day and / or shift.

Clean and disinfect the proofer carefully every day to avoid biological risks due to the proliferation of molds, bacteria, etc. Or accumulations that could damage the functioning of the prover itself.



-  It is important that the proofer has no electrical voltage at the time of cleaning.
-  It is essential that the proofer is cleaned daily and when it's temperature is between 40 and 50 ° C.
-  Do not use abrasive, aggressive or corrosive cleaners. Do not use these substances to clean the floor under the prover.
-  Do not use sharp abrasive tools.
-  Do not use abrasive sponges.
-  Do not pour jets of water or steam.

CLEANING THE GLASS

-  Wait for the glass to cool.
-  Use a soft cloth which has to be soaked only in water and mild soap or a detergent for cleaning windows.

USER INSTRUCTIONS

Make the user aware of the fact that any repair and / or maintenance operation required over time must be carried out exclusively by an authorized service center.

Inform the user that in the event of a breakdown or malfunction, all supplies must be stopped immediately (water, electricity). With regard to power, if removal of the plug is foreseen, it is clearly indicated that the removal of the plug must be such that an operator can check from any of the points to which he has access to and the plug remains removed. If this is not possible, due to the construction of the appliance or its installation, a disconnection with a locking system in isolated position is provided.

With the manual in hand, explain the functions, safety, proper use and in particular the maintenance intervals of the proofer to the user.

Keep this manual and the wiring diagram for any interventions.

Inform the user that the manual supplied with the machine must be kept in a visible position near the proofer itself to have it always available.

Notify the user that certain malfunctions are often caused by usage errors such as closed supplies, therefore it is advisable to train service personnel in the use and operation of the equipment.

Recurring anomalies require technical support.

Inform the user about the use of personal protective equipment in case of spreading hot food.

Beware of the slippery floor adjacent to the appliance. For noise emissions to air, the A-weighted sound pressure level is less than 70 dB (A).

DISMANTLING AND DISPOSAL

"Implementation of Directives 2002/95 / EC, 2002/96 / EC and 2003/108 / EC relating to the reduction of hazardous substances in electrical and electronic equipment and waste disposal". The "garbage can" symbol indicated on the equipment indicates that at the end of the useful life of the product, it must be collected separately from other waste.

At the end of its useful life, the user must therefore deliver the equipment (or deliver the equipment) to authorized electrical and electronic waste sorting centers, or return it to the dealer at the same time as the purchase of a new equivalent equipment, in a ratio of one to one. The correct selection of waste for subsequent recycling, treatment and environmental disposal of discarded equipment helps to prevent potential negative impacts on the environment and human health, encouraging the reuse and / or recycling of the materials that make up the equipment. Incorrect disposal of the product by the user will result in the application of the sanctions provided for by current legislation.

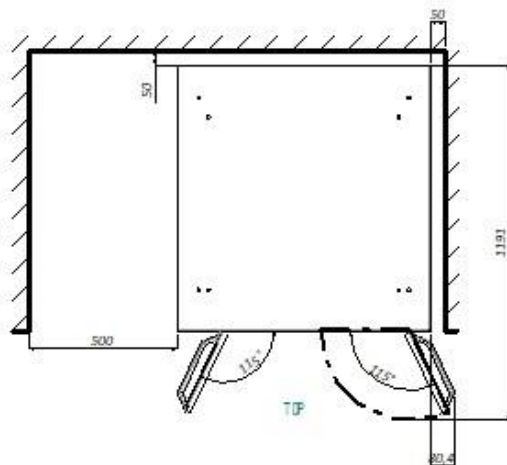
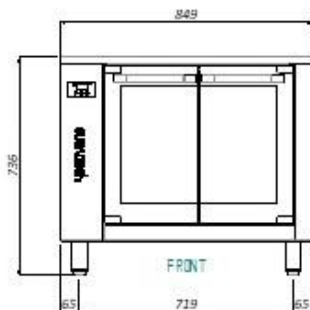


COMPLIANCE WITH REGULATIONS AND STANDARDS

The proofer meets the safety requirements of the following European directives and related standards:

- Machinery Directive 2006/42 / EC and subsequent amendments.
- Low Voltage Directive 2006/95 / EC and subsequent amendments (EN 60335-1, EN 60335-2, EN 62233: 2008 and EN 61000-4)
- Electromagnetic Compatibility Directive (EMC) 2004/108 / EC and subsequent amendments (EN 50165, EN 55014, EN 50366 and EN 61000-4).

Following this compliance, the manufacturer declares that its products comply with the European legislation in force and are therefore stamped with the appropriate CE mark which allows them to be marketed in European countries.



E: Electric connection

Dimensions and weight

Oven width:	849 mm
Oven depth:	924 mm
Oven height:	736 mm
Net weight full optional:	58 kg
Packaging width:	916 mm
Packaging depth:	993 mm
Packaging height:	800 mm
Weight with packaging full optional:	68 kg
Packaging volume:	0.73 m ³

Installation

Minimum left side distance:	500 mm
Minimum right side distance:	50 mm
Minimum back distance:	50 mm
Min. distance from heat sources:	500 mm

Electrical connection

Supply:	230 V 3P 50/60 Hz
Max power:	1.5 kW
Current:	6.3A
Cable:	3x1.5 mm ² H07RN-F

Info

Control:	Digital Electromechanical
Structure:	Load-Bearing for oven overlap
Humidity Management:	Water collection tray
Ventilation:	Tangential motor fan

Capacity

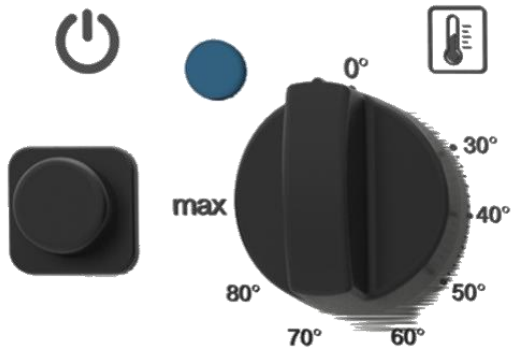
Trays type:	6040
Number of trays:	12
Distance between trays:	75 mm
Max load:	36 kg
Max load level:	6 kg
IP rating:	IPx4

INSTRUCTIONS FOR USE

- Before switching on, fill the pan on the bottom with water, avoiding it spilling out.

ELECTROMECHANICAL CONTROL

1. Switch on the proofer with the ON key;
2. Set the desired temperature, the ventilation starts when the resistance is switched on. It is recommended to top up water at low temperatures or after turning off the proofer



DIGITAL CONTROL



KEY FUNCTION

SYMBOL	FUNCTION	DETAILS
T1	DECREASE	If you press it one or more times, the value of the parameter being edited will decrease.
T2	ON/RUN/OFF, CONFIRMATION	If the prover is OFF, a single pressure brings the prover to the ON state. If the prover is ON, a single pressure allows you to start or end the leavening cycle.
T3	INCREASE	If you press it one or more times, the value of the parameter being edited will increase.

LED FUNCTION

SYMBOL	FUNCTION	DETAILS
L1	STATUS	If flashing red, it means that the temperature or leavening timer is being changed. If steady red it indicates that the prover is in operation.
L4	HEATING	If off, the heating elements are not active; If steady green, the heating elements are active.
L5	UNIT OF MEASURE	Settings menu: an on steady green display indicates the modification of the temperature unit of measurement in use (C ° / F °)



To change the unit of measurement from ° C to ° F, hold down the START / STOP button for 3 seconds and select the desired value with the - and + buttons, then confirm with the START button.

USE OF PROOFER

Power Supply

When the board is powered on, this information is shown automatically on the display after approx. 2":

- **Full ON:** All segments of the DS1 display are lit together with the side LEDs.
- **r. 0.0:** Firmware revision performed
- **F. 50:** It indicates the recognized grid frequency; "F. 50 "50 Hz," F. 60 "60 Hz
- **OFF:** It warns the user that the proofer is in an OFF status, ready to start a new leavening cycle.

Power on

To bring the proofer to the ON state, simply press the ON / OFF button (T2) briefly. The DS1 display shows the set temperature to be set.

Setting a temperature

When switched on, the default temperature is displayed: 28 ° C and the STATUS LED (L1) flashes to indicate that a parameter change is in progress.

This modification can be made using the DECREASE (T1) or INCREASE (T3) keys. The settable range goes from 20 ° C to 60 ° C.

To confirm the value and start the proving cycle without timer, wait 3 "without pressing any key. In this case, the board goes to RUN status and this is confirmed by the STATUS LED no longer flashing but fixed red.

Alternatively, briefly press the T2 button to switch to setting the timer

Setting a timer

After confirming the temperature value by pressing the T2 button, the timer is modified.

The DS1 display will show the text Infl to indicate an infinite time; using the DECREASE (T1) or INCREMENT (T3) keys it is possible to set the desired timer. The settable range goes from infinite to 16:00 hours with precision to the minute. To help the operator, rapid scrolling has been implemented by holding down the T1 or T3 keys.

To confirm the value and start the leavening cycle with the timer set, wait 3 "without pressing any key. In this case, the board goes to RUN status and this is confirmed by the STATUS LED no longer flashing but fixed red.

Alternatively, briefly press the T2 button to start the cycle.

Starting the leavening cycle

The leavening cycle starts automatically after configuring the temperature and timer.

Display during a cycle data

When the prover is in the "in operation" state, the control of a PT100 temperature probe input and a relay output for controlling the resistances of the prover is active.

Timer display

The display shows the timer in a format hours: minutes which are missing to the end of the cycle or, alternatively, the message Infl. The "in operation" status is highlighted by Led1 by a steady red on display and by the central segment of the display flashing which underlines the passage of time.

Temperature display

The chamber temperature can be displayed by briefly pressing the T1 (-) or T3 (+) button. Press a second time to return to the timer display.

Parameter modification once the cycle has started

It is not possible to modify the parameters once the cycle has started.

It will be necessary to stop the cycle by taking the prover to OFF status and turn the prover on again.

End of the leavening cycle

If a leavening cycle with timer has been started, at the end of the countdown the display shows the message End alternately at 00:00 and the buzzer sounds until the user switches it off.

If, on the other hand, the cycle has been started with infinite time, it must be terminated with a manual shutdown.

Shutdown

At the end of a leavening cycle, the board must be turned OFF by pressing the OFF button (T2).

ERROR CODES

CODE	TITLE	DESCRIPTION
Er10	Temperature probe failure	The board does not recognize the presence of the temperature probe.
Er11		Check the wiring and replace the probe if necessary.

Lack of tension

If the power fails during the execution of a leavening cycle, when the power returns, the oven restarts in OFF.

www.yesovens.it



Yesovens srl

Via dell'industria, 1
35010 Borgoricco (PD) – Italy
T. +39 049.9336455
T. +39 049.9335611
info@yesovens.it
www.yesovens.it