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sottoriva

INSTRUCTION MANUAL

Proofing chamber

Mod. **CLQ**

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PROOFING CHAMBER mod. CLQ

☐ **STANDARD**

☐ **DE LUXE**

☐ **DE LUXE MINI**

☐ **PUPPY**

Serial No.:

	-					
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Year of Manufacture:

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1. GENERAL

1.1 PRESENTATION

This instruction manual for the use of the proofing chamber has been conceived and structured to make rapid and easy the consultation. For this purpose there is a detailed INDEX.

For every topic dealt with herein, many ILLUSTRATIONS and TABLES have been inserted near the relative text in order to facilitate its comprehension.

A specific Chapter is devoted to the PREVENTION MEASURES AGAINST RISKS TO HEALTH AND SAFETY.

This manual written by the Manufacturer provides the User with all the information related to the equipment and its installation, all the applicable safety regulations and the use and maintenance instructions for making the best use of the machine and its installation, while maintaining its long-lasting efficiency.

The **C.M. SOTTORIVA S.p.A.** Company reserves the right to modify or improve the system at any time without prior notice.

The guidelines in this manual must be closely followed in order to use the system correctly and safely, and to carry out reasonable maintenance.

Following these guidelines closely ensures the best performance, economy of use and long-lasting duration of the baking chamber, and can also be useful for avoiding the most common causes of accidents that may arise during machine operation or maintenance.

1.2 GENERAL WARNINGS

This manual is to be considered an integral part of a machine designed for professional use as a PROOFING CHAMBER and therefore cannot ever substitute the user's adequate preparation and experience of the user.

It has to be preserved for future reference until the machine will be dismantled.

Keep this document in a dry place, out of direct sunlight, free of dust and harsh weather conditions, as close as possible to the machine.

If this manual should be lost or damaged, the user can request a copy by writing to the main office

The manual contains all the indications, information, and instructions necessary for the user from installation to dismantling of the machine, with particular reference to its correct and safe use, including maintenance and cleaning.

Considerable space has been reserved for repairs and to the safety devices installed on the machine after a careful and scrupulous analysis of the hazards.

The manual reflects the state of the art and technology at the time of marketing of the machine and can not be considered inadequate only because it may be updated in the light of new experiences.

The manufacturer, **C.M. SOTTORIVA S.p.A.**, reserves the right to apply any updates to the PROOFING CHAMBER and instruction manual as he deems fit, without any obligation to update earlier machines and/or manuals, except in exceptional cases.

However, for the customers who request it, we will send updated pages that this Manufacturer may arrange to issue periodically.

The manufacturer, **C.M. SOTTORIVA S.p.A.**, will be pleased to receive any proposals for improvement of this manual and invites the customers to inform the manufacturer about the address of the new owner in case the machine will be sold.

The manufacturer, **C.M. SOTTORIVA S.p.A.**, reminds the customers of the obligation to observe the local legislation regarding safety and hygiene in the workplace and respect of the environment.

1.3 INTENDED READERS

This manual has important instructions for using your machine and carrying out maintenance operations.

This manual written by the Manufacturer provides the User with all the information related to the equipment and its installation, all the applicable safety regulations and the use and maintenance instructions for making the best use of the machine and its installation, while maintaining its long-lasting efficiency.

Read this manual carefully before carrying out any operation and follow the instructions concerning the different operations described in each section.

The instructions contained in this manual comply with the safety regulations and accident prevention measures according to the provisions of the laws in force.

Should this manual get damaged or lost, a new copy should be requested to the Manufacturer. The machine and the installations are continuously upgraded and improved; therefore, some different parts can be mounted other than the ones illustrated in the present manual.

1.4 WARRANTY CONDITIONS

The machine is guaranteed for 12 (twelve) consecutive months from the date of purchase, if used according to the instructions and recommendations contained in this manual.

The **C.M. SOTTORIVA S.p.A.** Company shall only be liable for replacing and/or repairing defective parts after proper testing.

The transportation expenses of the components under warranty and the labour cost related to handling and replacement of parts are not covered by the warranty.

Upon delivery, the customer must check that the machine has not been damaged in transit and that the equipment received corresponds exactly to the order placed.

Any further claims must be filed in writing within ten (10) days of receipt of the machine.

The customer shall have the right to assert any further claims only if the warranty terms and conditions have been properly fulfilled. This warranty does not cover damages from normal wear and tear or from improper care, misuse, negligence, accidental damage, or incorrect use.

The WARRANTY is invalidated in the following cases:

1. improper use of the machine or use by personnel insufficiently qualified and/or professionally prepared and/or trained;
2. contrary use to the specific local regulations;
3. incorrect installation;
4. defective power supply;
5. grave neglect of necessary maintenance;
6. unauthorized modifications or intervention;
7. use of spare parts that are not original or not specific for the model;
8. total or partial failure to follow the instructions; exceptional events;
9. if the buyer will not respect the payment conditions.

2. MACHINE DESCRIPTION AND FEATURES

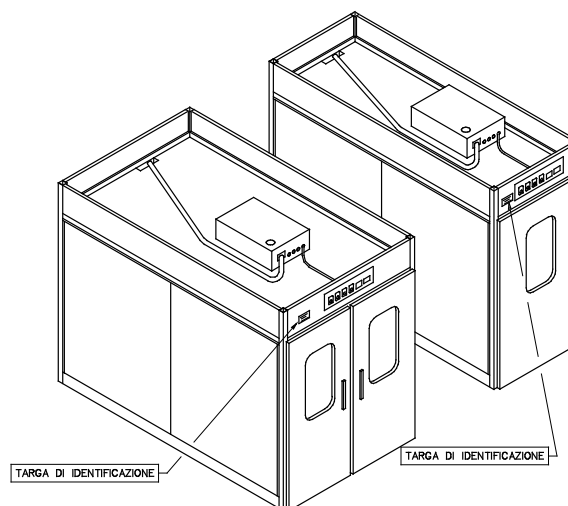
2.1 MACHINE IDENTIFICATION DATA

Picture 1 shows the plate that has been fastened to the machine in the position shown in picture 2 by the arrow. The plate, containing all the data necessary to identify the machine

The identification plate, fixed on the machine as illustrated in the figure, shows the following technical features:

- Type of machine;
- Serial No;
- Year of manufacture;
- Weight;
- Power;
- Supply voltage/frequency.

MACCHINA MOD. MACHINE TYPE MACHINE TYPE MACHINE MODELL		ANNO DI COSTR. CONSTR. YEAR ANNE DE CONSTR. BAUJAHR	
MATRICOLA SERIAL MATRICULE FABRIK		PESO WEIGHT POIDS GEWICHT	
V	Hz	FASI PHASES PHASES	KG
		A	KW

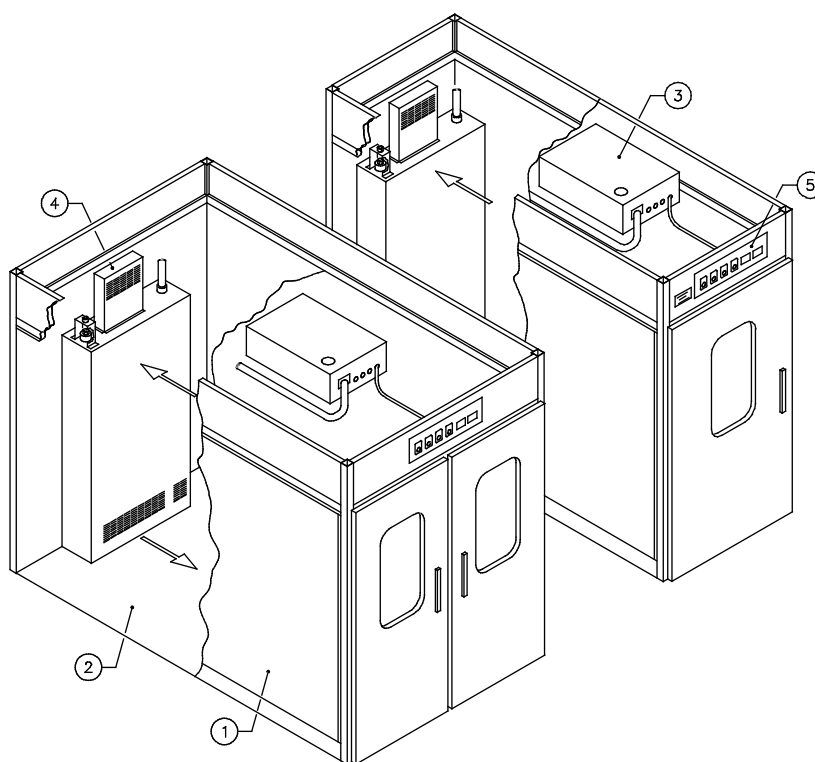


2.2 MACHINE DESCRIPTION

The standard final proofer, both with one door or more, with automatic closure or with handle, (see picture) is composed by:

- 1) Styrofoam panels in 40 mm. thickness covered with sheet aluminum with plain or varnished finish.
- 2) AISI 304 stainless steel base.
- 3) Electric station.
- 4) Internal heat and steam generator group (depending on the model, see par. 8.0).
- 5) Control panel.

Some chamber need to have more of steam units, panels with different thickness, or particular things to discuss before and in references to the characteristics.



The proofing chamber is equipped with a control panel (5); therefore, operators only need to stand in front of the inspection door in order to carry out all loading and unloading operations and to operate all the machine controls. The risk of being shut inside the machine has been eliminated since all doors can also be opened from the inside.

The ideal environmental conditions for the correct operation of the machine are a temperature up to 40°C and a relative humidity of 50%. Make sure the room is not too dusty, and that the possible excessive amount of flour powder or other products required for the preparation of the dough do not come into contact with the fan, the steam generator or the electronic control panel.

The proofing chamber is also equipped with an emergency stop on the control panel, to be activated in the case of any possible malfunction or unexpected failure.

In addition, make sure the workplace is properly illuminated and that the space surrounding the machine is suitable for correct and safe operation.

2.3 INTENDED USE

The proofing chamber has been exclusively designed to create programmable temperature and humidity conditions in order to favour dough proofing.

Other possible uses are deemed hazardous for the operator and may not guarantee machine tightness.

2.4 UNINTENDED USE

The machine must not be used for any purpose other than proofing flour dough or other types of dough for food use.

The machine is not suitable for keeping animals, and/or people and/or vegetables.

The machine must not be used for defrosting or heating food.

2.5 CONTROL AND WORK POSITIONS

CONTROL POSITION is the position from which the operator operates and controls the machine.

WORK POSITION is the position from which the operator performs the cutting procedure.

The operator can control and operate the machine from a single position, in other words, in front of the loading/unloading and inspection door.

2.6 TECHNICAL FEATURES

The main technical features of the machine are illustrated and indicated in tables A and B below.

Width	Depth	Height

Table A

Net weight (kg)	
Interior volume (mc)	
Max umidity	99%
Max temperature	45°C
Fan Power (kW)	
Fan R.P.M.	
Voltage power source(Volt)	
Power resistance (Watt)	

Table B

3. GENERAL SECURITY'S RULES

3.1. GENERAL


C.M. SOTTORIVA S.p.A. has designed and constructed the machine fully considering the results of a prior accurate analysis of measures necessary to ensure SAFETY AND HEALTH as regards the use of the machine.

The protective and safety devices installed thus represent the result of a serious commitment of the company to provide the utmost implementation, in the sphere of the so-called state of the art, of the recommendations set forth in the specific CEE directives and reiterated in the CE Certificate of Conformity that is incorporated in this manual (see the first page without number inserted after the cover).


In order to make possible for the user to operate under conditions of maximum safety, these devices will be discussed in detail in the next chapters, with instructions, information, recommendations and illustrations.

In designing the machine and in the selection of the materials, the hygienic requisites set forth in the EEC directives have also been considered.

We therefore recommend that the user follow all the instructions and recommendations in this manual scrupulously.

 **WARNING** - All operators and qualified engineering technicians must read this manual thoroughly and completely; it is an integral part of the machine and must be safely stored.


 **WARNING** – Read the following safety regulations and instructions carefully.


 **DANGER** – Before starting to work, make sure you know how to stop the machine in the case of emergency.

NOTE

Always remember that the inadequate use of the machine may cause serious injuries to the human body.

These instructions must be carefully kept in an easily accessible location for operators to be able to consult them any time, if necessary.

 **DANGER** - The proofing chamber has been exclusively designed to create programmable conditions of temperature and humidity to favour dough proofing. Other possible uses are deemed hazardous for the operator and may not guarantee machine tightness.

 **DANGER** – The proofing chamber has active and passive safety devices and the operator's safety depends on their correct use. Such devices must not be tampered with or disabled. They must always be kept in perfect condition so as to guarantee safety.

3.2. TERMINOLOGY USED

This manual must be kept in a safe place and must be easily accessible whenever needed. This manual is an integral part of the machine and must always accompany the machine and be transferred with it upon change of ownership.

In order to facilitate understanding of the content of this manual, we provide a list of terms used:

DANGER ZONE: any zone within and/or around the machine in which an exposed person is subject to a risk to his health or safety.

EXPOSED PERSON: any person who is wholly or partially in a danger zone.

QUALIFIED ENGINEERING TECHNICIAN: This is a skilled technician specially trained to carry out special maintenance or repairs that require knowledge of the machine, its functioning, proper safety measures and work procedures.

DANGER: This message signal is displayed in the most extreme situations, and indicates an imminently dangerous event that will occur if the operations described are not carried out correctly, and which may result in serious injury, death or hazardous long-term effects on health.


WARNING: This indicates a potentially hazardous situation that may arise if the operations described are not carried out correctly, and which may result in seriously harmful or hazardous long-term effects on health.

CAUTION: This signal indicates a potentially hazardous situation that may arise if the operations described are not carried out correctly, and which may result in damage to the machine and/or serious injury.

NOTE: This signal provides useful additional information for using the machine safely and correctly.

3.3 PROTECTION AND SAFETY DEVICES

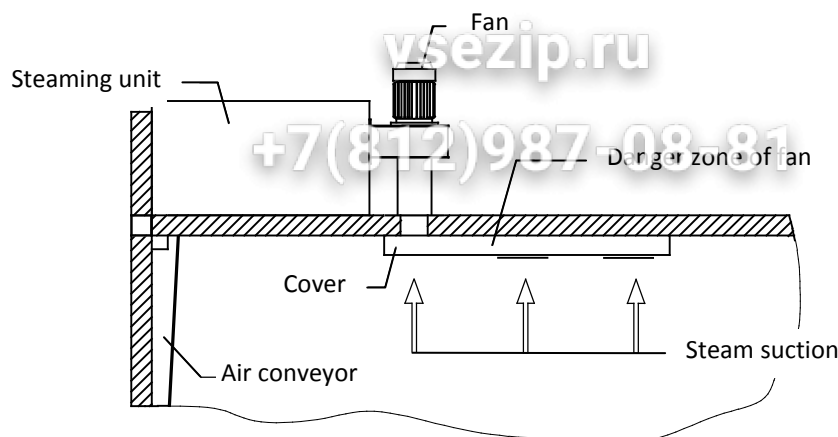
This proofing chamber has been designed and build in compliance with current safety standards and in full observance of safety regulations. This manual is an integral part of the machine and it must always accompany the machine throughout its lifetime in order to guarantee proper use. The purchaser must ensure that the operators are familiar with avoiding the risks that may arise if the machine is used incorrectly or inappropriately. They must also be familiar with the machine's safety devices and the accident-prevention policy to be observed in their workplace.

 **WARNING** - All operators and qualified engineering technicians must read this manual thoroughly and completely; it is an integral part of the machine and must be safely stored.

 **WARNING** – Read the following safety regulations and instructions carefully.

3.3.1. MACHINE GUARDS

There is a danger zone identified in the fan motor body, which is fully protected by a screwed housing to avoid the risk of accidental contact with the parts.



There is another danger zone identified in the steam generator, which is also protected by a fixed housing.

Operators must never climb onto the chamber to carry out maintenance or control operations to avoid the risk of falling from elevated levels. They must pay special attention when reaching the upper part of the chamber for inspection.

⚠ DANGER – Only use certified ladders when checking the chamber, in compliance with the current safety regulations. It is strictly forbidden to use the chamber door for reaching the upper part of the machine.

⚠ WARNING – Some residual risk has been identified in relation to the chamber door/s opening; special care must be taken to avoid crushing injury to the fingers.

The risk of being shut inside the machine has been completely eliminated by fitting a knob on the internal side of the proofing chamber door.

3.3.2. INDIVIDUAL PROTECTION EQUIPMENT

Operators must wear individual protection equipment to perform cleaning operations inside the chamber, since the cleaning products have corrosive and harmful effects when in contact with the skin or inhaled.

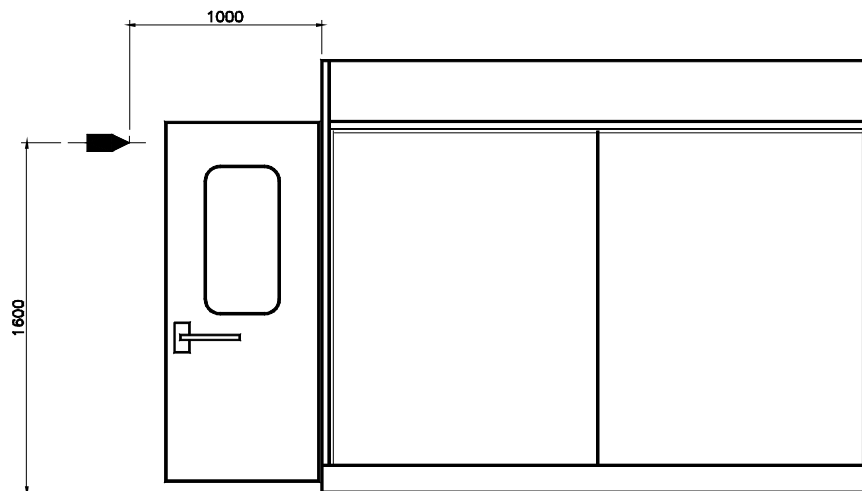
⚠ WARNING – Contact the cleaning product distributor for information regarding the substances used.

3.4. RISK NOISE

The machine when empty and in operation, taken as the most unfavourable condition, emits: a level of continuous acoustic pressure equivalent weighted A inferior to 70 dB(A).

Since it is not possible to indicate a specific workstation for this machine, measurement was made from the point indicated in the figure at 1.6 mt. height from the floor and 1 mt away from the outside of the machine in the direction of maximum emission.

Measurement was made with an instrument of the QUEST type, mod. 1800 class 1a.



3.5. MACHINE STABILITY

The machine is auto-stable and does not need anchoring to any supporting surface. If the chamber is installed on a suspended surface or an intermediate floor, make sure the supporting surface is resistant enough to bear the whole weight of the machine.

⚠ DANGER – Make sure the supporting surface is adequate to ensure machine stability and resistance. Refer to qualified personnel for further advice.

3.6. ELECTRICAL DANGER

Make the electrical connection between the switch and the proofer installing the thermal switch or differential gear on the rear of the proofer.

The features of the switch and the feeding wire must be suitable for the walls of the proofer.

During the START – Up phase **MUST** be checked: - the right direction of rotation the fan.

The instruments and all the other electrical components are installed in closed cases so as to prevent any **DIRECT** contact with parts under voltage. The electricity symbol is displayed on the protection panel (see figure).



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WARNING

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Make attention to the electric parts

About protection against INDIRECT contacts, all the metallic masses are connected with a special yellow-green wire to the "PE" terminal in the power chamber which is also connected to the yellow-green wire in the multipolar supply cable. This wire **MUST** guarantee connection between the machine and the general grounding system; this system and its suitability for the installation and complementary accessories, necessary to cut off the power supply in case of breakdown, are exclusively for the account of the user of the machine.

In order to avoid wrong operations of the control panel circuit (see schemes – Chap.4).

- a) one end of the secondary transformer, 380/24 volts, is grounded.
- b) two fuses are installed on the primary and secondary of the transformer.

The controls and indicators marked with the appropriate symbols to indicate their function are installed on a special panel.

The degree of protection IP 54 of the controls is guaranteed on the whole by the characteristics of the individual electrical components and by the sealing gasket inserted between the casing and the control panel.

The machine, as a whole, has a degree of protection corresponding to IP 2X.

The electrical tests performed on the machine in conformity with the requirements of EN 60204-1 1192, gave positive results.

We reiterate that other instructions, information, indications and recommendations regarding the electrical system.

Once a year and every time any repairs are made, it is advisable to have a specialist perform electrical tests to verify the state of the electrical insulation and the continuity of the protection circuit.

In case of any replacements, **ONLY** components with electrical characteristics at least the same as the originals should be used.

The power supply cable **MUST** be replaced immediately if its external insulation is damaged.

3.7. SAFETY SIGNALS

The proofing chamber is fitted with pictograms and adhesive labels warning the operator about any residual risks present in the machine.

The following figures show the labels and their meanings.

⚠ WARNING – Before carrying out any operation with the machine, the operator must be familiar with the meaning of all pictograms and the residual risks in the machine.



WARNING

Read this manual carefully before carrying out any use/maintenance operation or replacing any part.



WARNING

Turn off the machine and read this manual carefully before carrying out any use/maintenance operation or replacing any part.



WARNING

Risk of accidental falls from a height.



WARNING

General hazard



WARNING

Risk of crushing injury of upper limbs.



WARNING

Risk of electrical shocks

4. TRANSPORTATION AND INSTALLATION

4.1. TRANSPORTATION HANDLING STORAGE

Refer to Tables A and B on page 13 for the value of the mass of the machine and the dimensions.

The machine can be delivered:

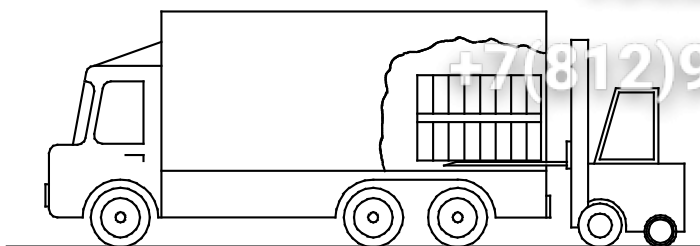
- a) assembled and packed in a box/crate/pallet constructed with wooden planks nailed together and showing the symbols and instructions for its handling
- b) with the individual components to be assembled on site.

The purchaser/user or his delegate is requested to verify the integrity of the machine or individual parts upon removal of the packing, and inform the manufacturer immediately of any damage or other problems.

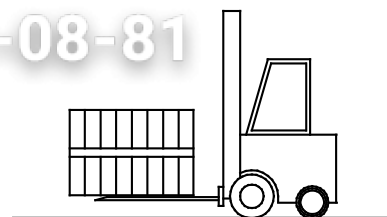
In case a), proceed as indicated below, using a forklift operated by an expert:

- Step 1: Remove the machine from the truck in its packing.
- Step 2: Place the machine on the ground.
- Step 3: Remove the packing material and raise the machine with the forklift so as to be able to remove the pallet underneath.
- Step 4: Set the machine on the ground again on a flat, hard surface as close as possible to its final position.

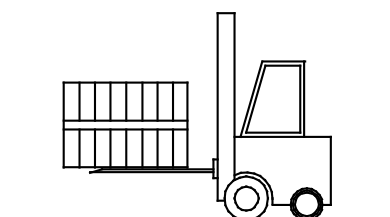
STEP 1



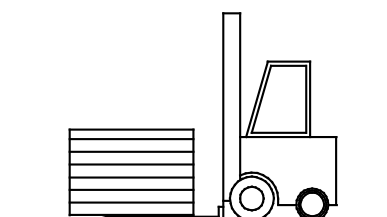
STEP 2



STEP 3



STEP 4



⚠ WARNING – Use the appropriate racks for handling and moving the machine to the installation site. The rack or lifting crane must be adequate for the weight of the machine. (Refer to the technical features).

⚠ WARNING – The installer must wear personal protection equipment when installing the machine.

4.2. UNPACKING

The proofing chamber must be carefully removed, referring to the labels on the packing. If the box has instructions from the manufacturer on unpacking procedures, follow them strictly.

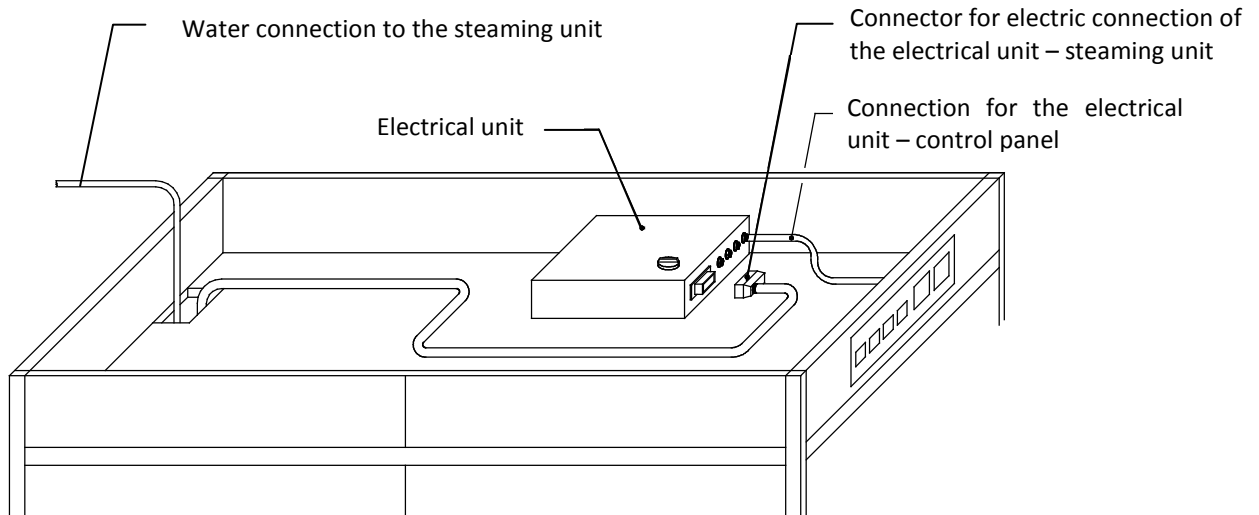
In addition, it is recommended to separate the different packing materials, and to dispose of such materials according to the regulations in force in the country where the machine is installed.

4.3. TO PREPARE THE PLACE

The room where the machine will be installed, including the various other installations or equipment in it, must correspond to the directives, rules, specifications and technical standards, etc. in effect in the respective countries, members of the E.U. and E.F.T.A.

The client will provide at his own expense for the installation near the machine of:

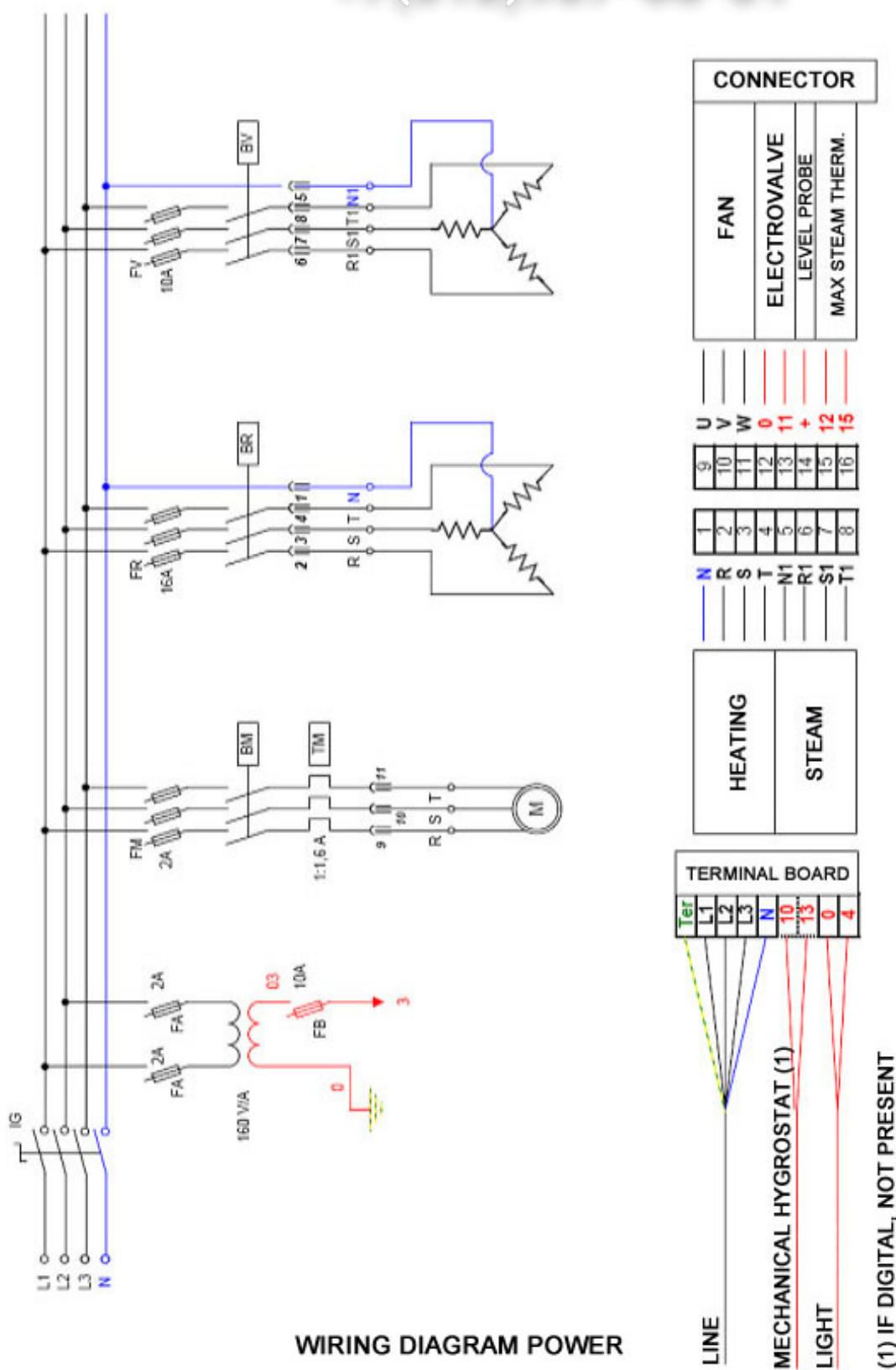
- 1) a tap for the supply of drinkable water.
- 2) a switch with adequate nominal power for electrical connection; there should also be a cable for connection to the ground system.



4.4. INSTALLATION

4.4.1. Wiring diagram

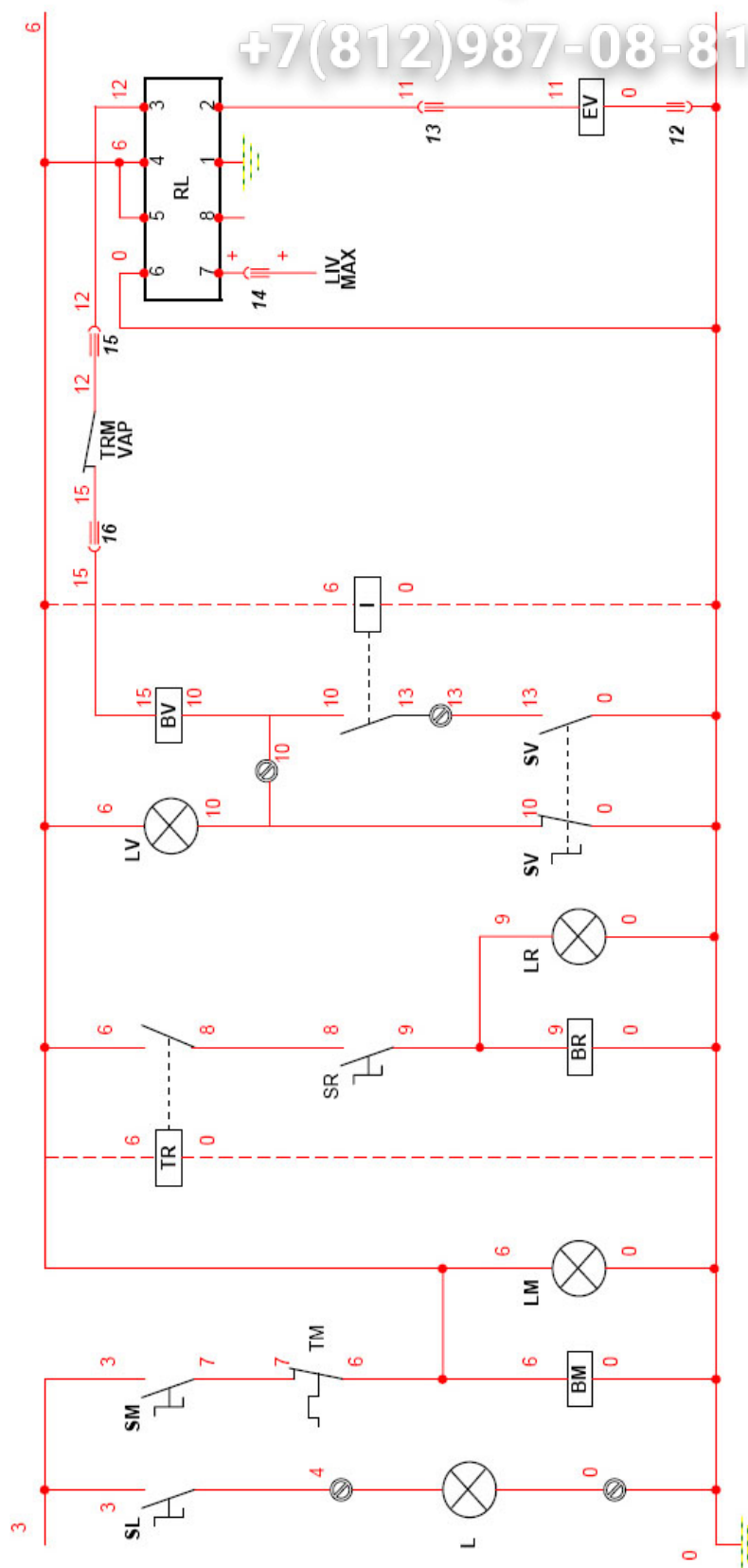
4.4.1.1. PROOVER MOD. STANDARD



Proover **mod. STANDARD**

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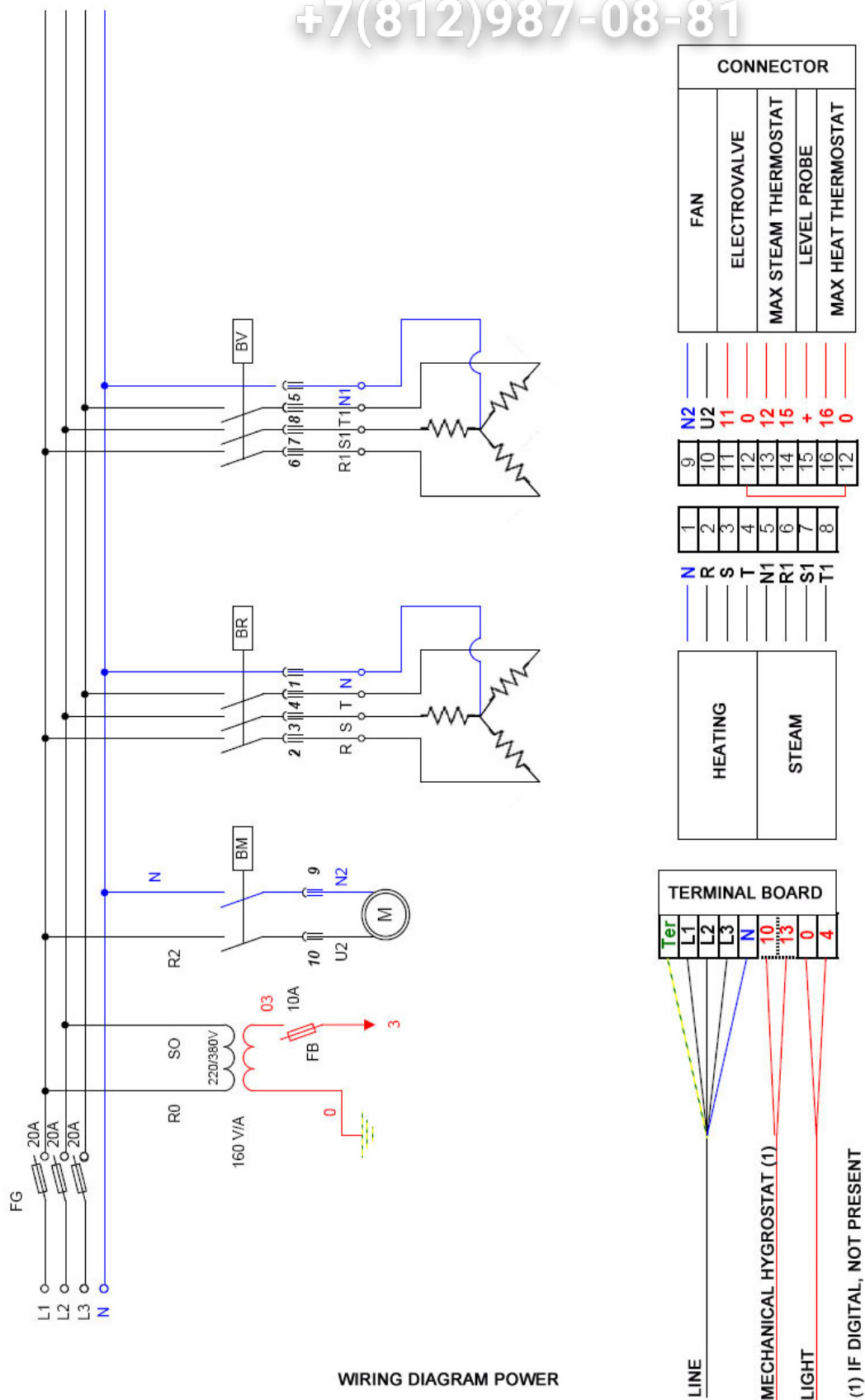


WIRING DIAGRAM CONTROL

4.4.1.2. Proover **mod. DE LUXE**

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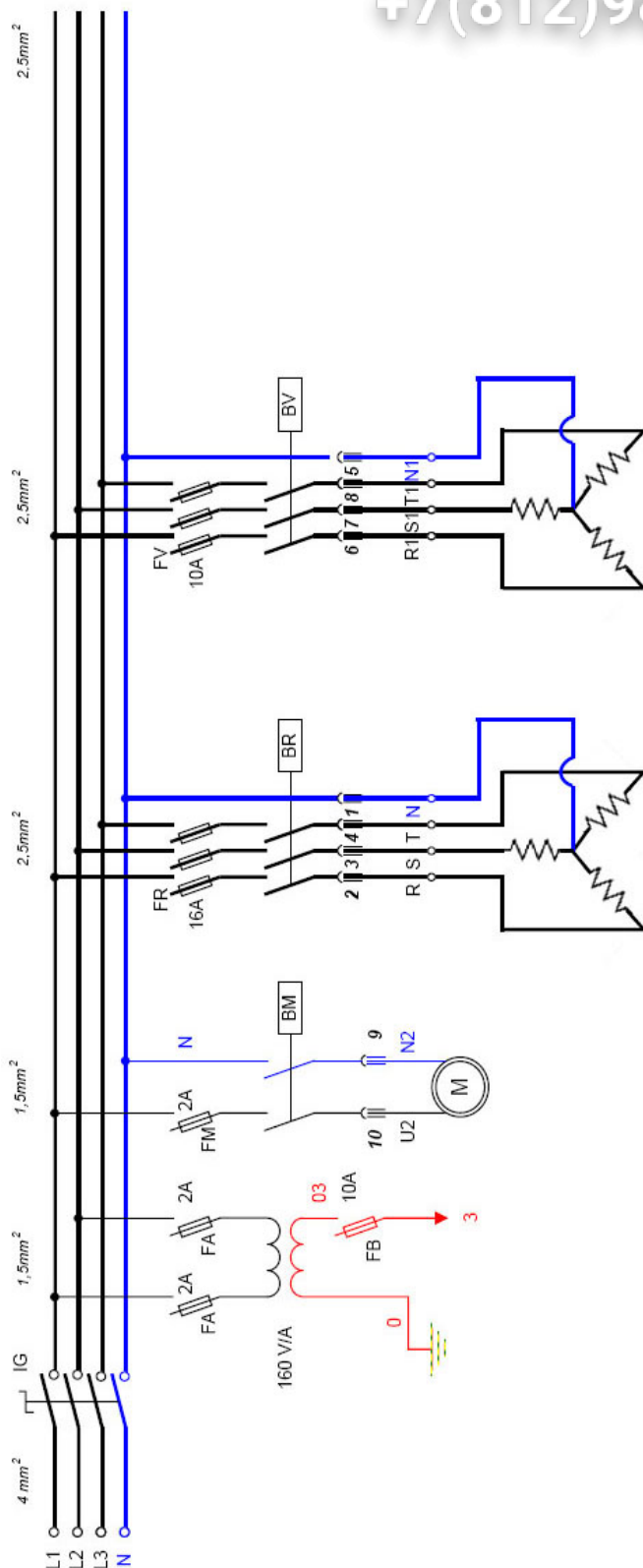
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Arc. T

4.4.1.3. PROOVER MOD. DE LUXE MINI

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WIRING DIAGRAM POWER

CONNECTOR	
FAN	
ELECTROVALVE	
MAX STEAM THERMOSTAT	
LEVEL PROBE	
MAX HEAT THERMOSTAT	

1	2	3	4	5	6	7	8
N	R	S	T	N1	R1	S1	T1

9	10	11	12	13	14	15	16	17
N2	U2	11	0	12	15	+	16	0

HEATING	
STEAM	

TERMINAL BOARD	
Ter	L1
	L2
	L3
	N
	10
	13
	0
	4

LINE

MECHANICAL HYGROSTAT (1)

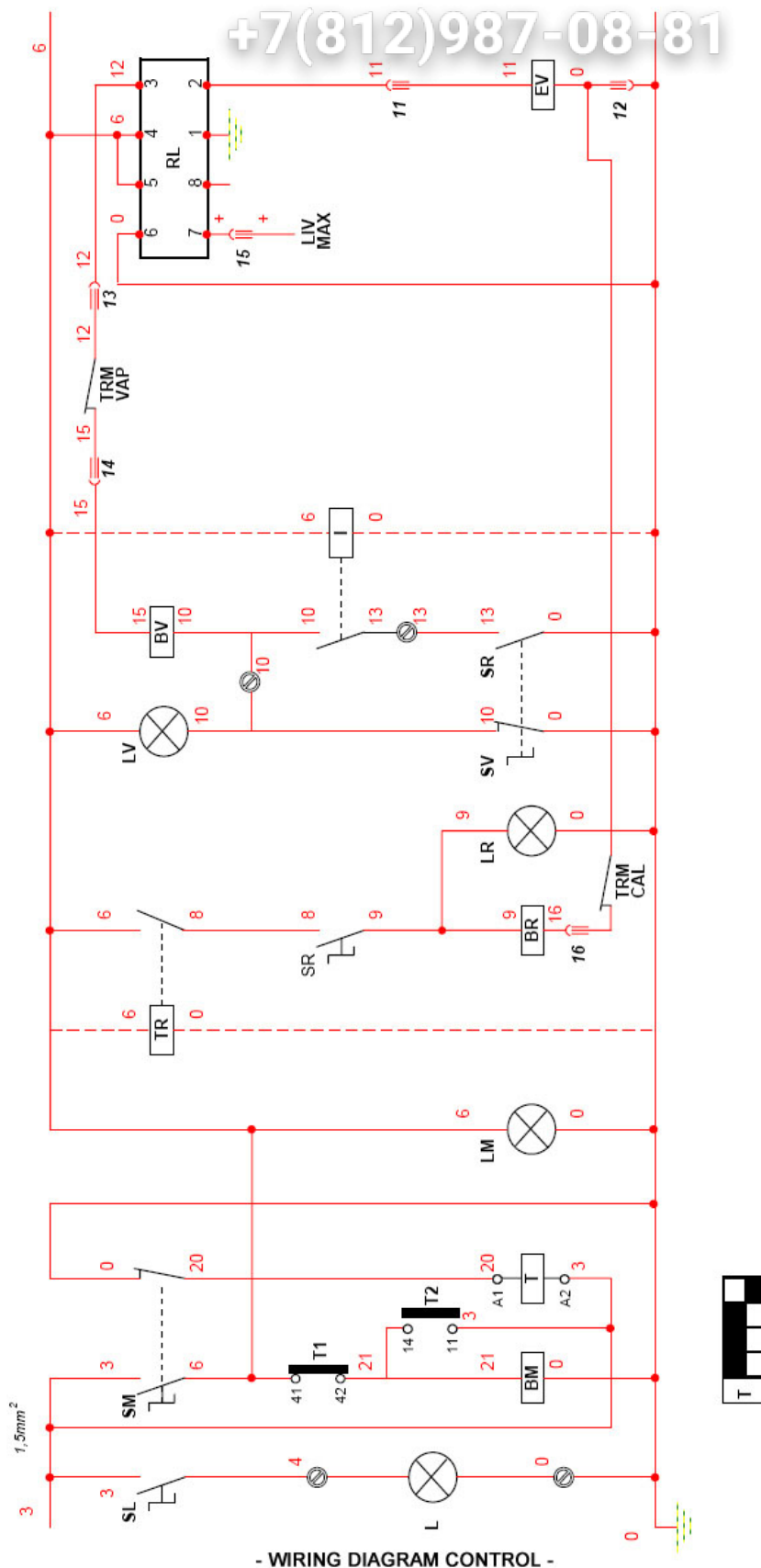
LIGHT

(1) IF DIGITAL, NOT PRESENT

PROOVER MOD. DE LUXE MINI

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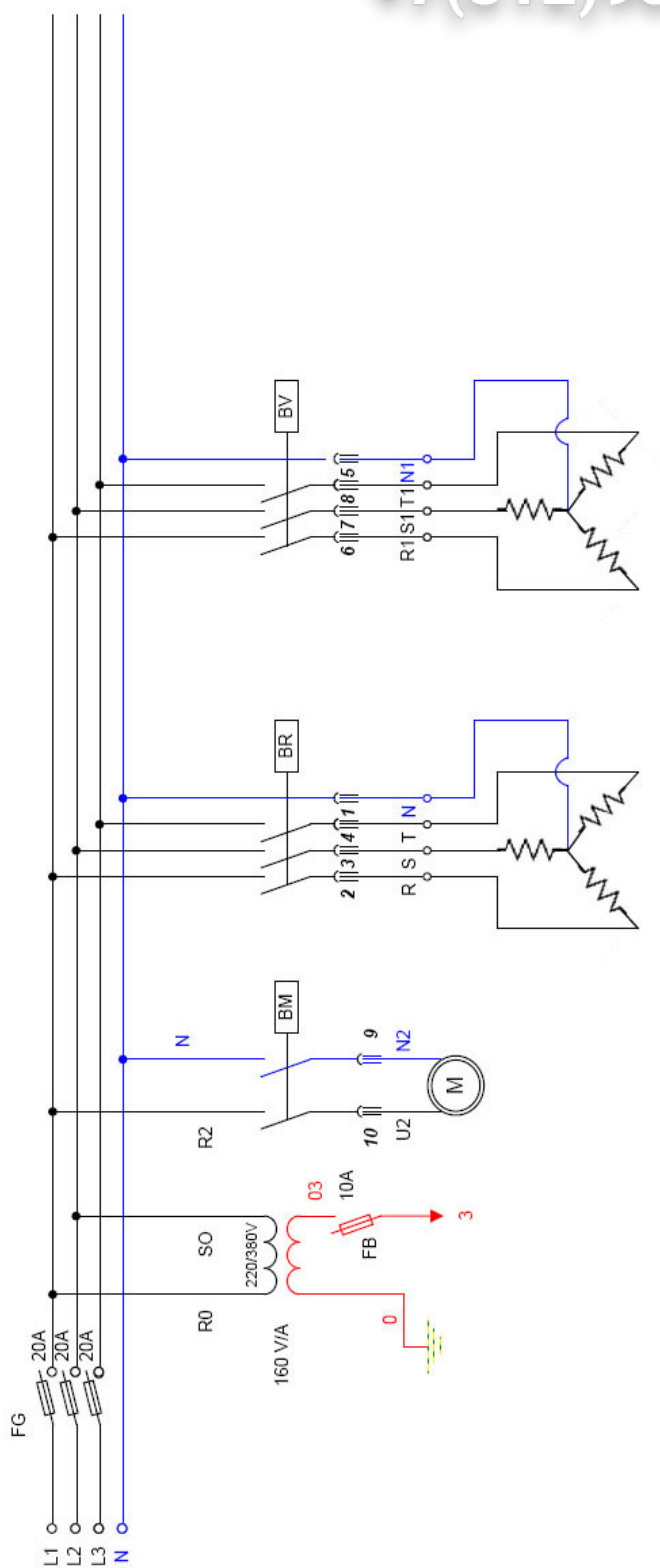
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4.4.1.4. PROOVER **MOD. PUPPY**

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WIRING DIAGRAM POWER

CONNECTOR	
FAN	
ELECTROVALVE	
MAX STEAM THERMOSTAT	
LEVEL PROBE	
MAX HEAT THERMOSTAT	

9	10	11	12	13	14	15	16	12
N2	U2	11	0	12	15	+	16	0

1	2	3	4	5	6	7	8
N	R	S	T	N1	R1	S1	T1

HEATING	
STEAM	

TERMINAL BOARD	
Ter	L1
	L2
	L3
	N
	10
	13
	0
	4

LINE

MECHANICAL HYGROSTAT (1)

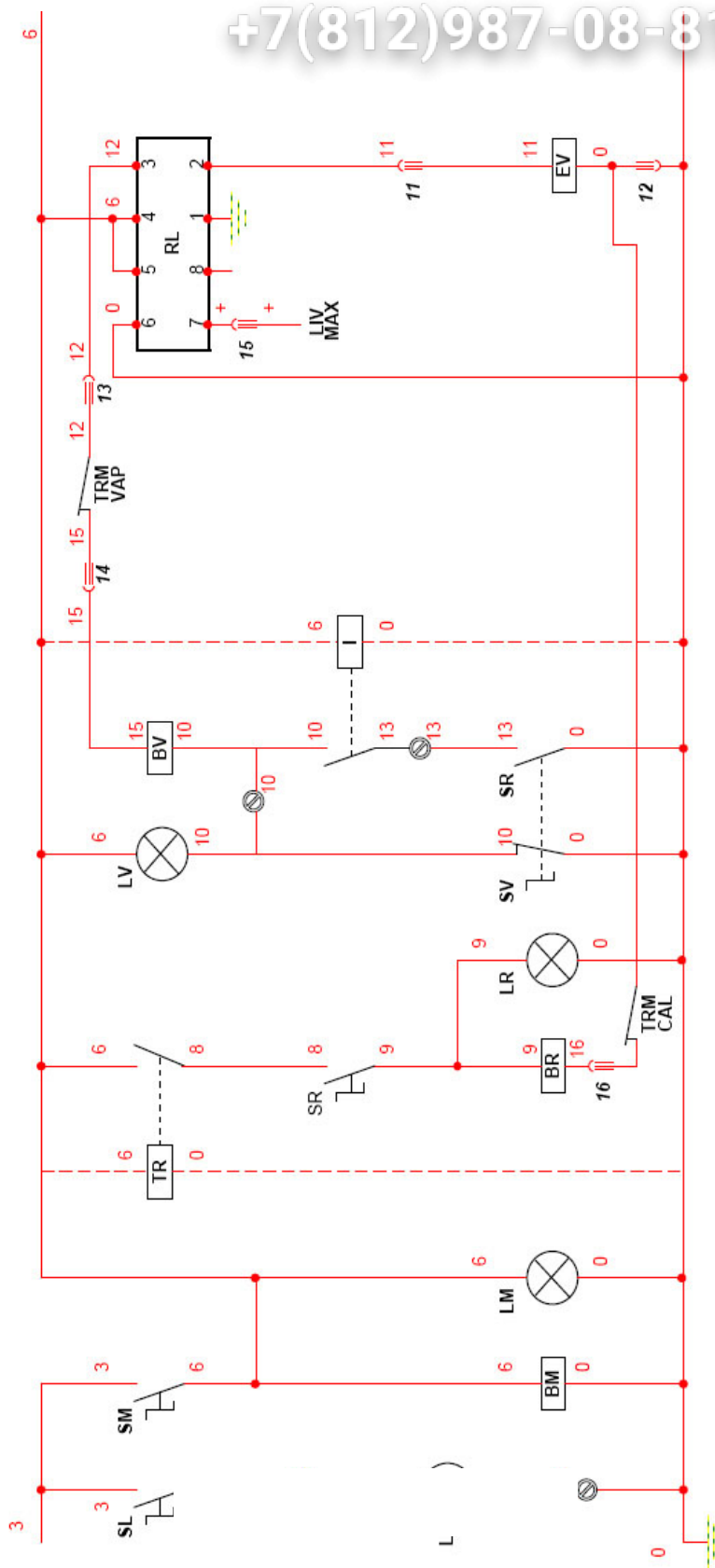
LIGHT

(1) IF DIGITAL, NOT PRESENT

Proover **mod. PUPPY**

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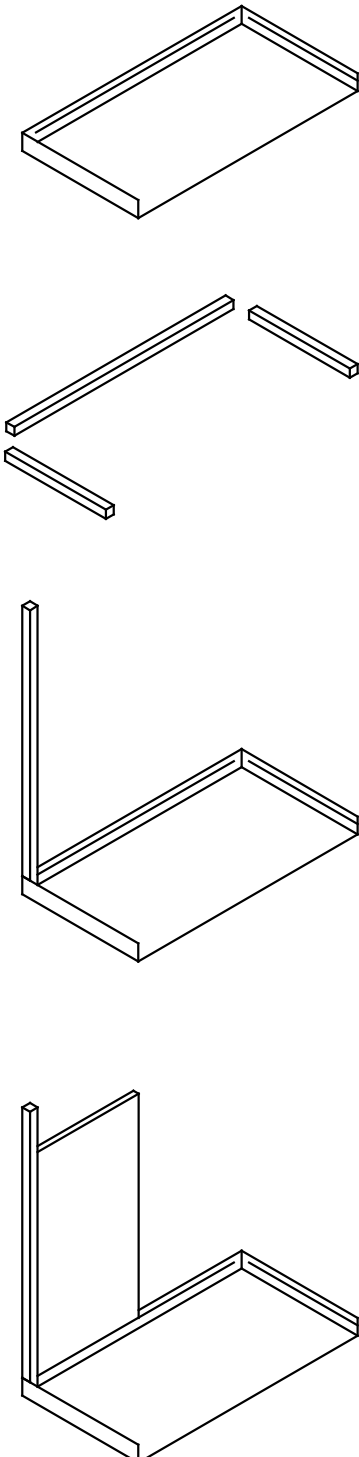
WIRING DIAGRAM CONTROL

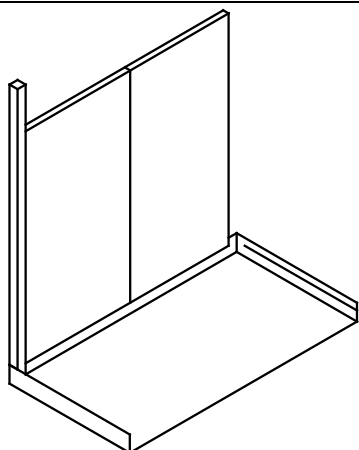
4.4.2 LEGEND

IG	Main circuit breaker 32A
TRS	Transformer da sava af 0-220-380 as 12-012
BM	Electromagnetic fan switch OMROM MY2
IM	Magnet thermal
BR	Electromagnetic cell resistor switch SIEMENS 3TF
BV	Electromagnetic steam switch SIEMENS 3TF
FA	Fuse 10x38 2A + holder CF 1P
FB	Fuse 10x38 10A + holder CF 3P
FR	Fuse 10x38 6A + holder CF 3P
FT	Fuse 10x38 2A + holder CF 1P
FV	Fuse 10X38 16A + holder CF 3P
SL	Illumination switch ECX 1300 COMEPI
SM	Fan switch ECX 1252 COMEPI
SR	Resistor switch ECX 1252 COMEPI
SV	Steam resistor swicht ECX 1262 COMEPI
L	lamp 60W 24V
EV	Water solenoid 24V
TR	Thermostat
I	Hygrostat
LM	Indicator light 3W 24V
LR	Indicator light 3W 24V
LV	Indicator light 3W 24V
LA	OMROM level indicator

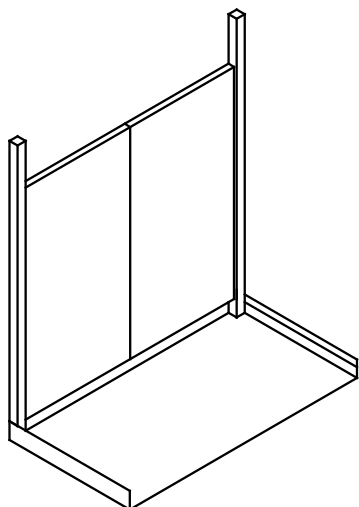
4.4.4 INSTRUCTIONS TO ASSEMBLY THE PROOVER (MODEL WITH JUMD AND TUBULAR SUPPORTS + PANELS OF 40MM)

Procede the assembly like the instructions.

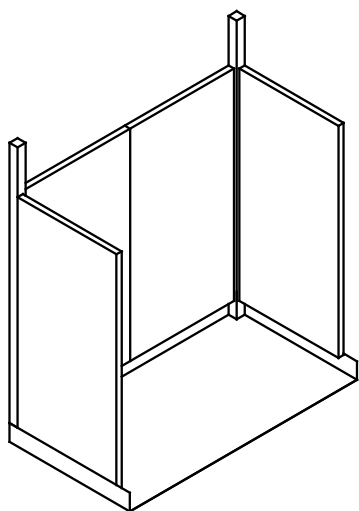
	<p>Position the cell floor (if the chamber has the floor).</p> <p>(ALL THE MODELS)</p>
	<p>If the chamber has not the floor, put the support like the draw and procede with the assembly.</p> <p>(ALL THE MODELS)</p>
	<p>Assemble the upright for the rear wall and fasten it in place with the screws.</p> <p>(ALL THE MODELS)</p>
	<p>Insert the rear wall panel in the grooves on the upright.</p> <p>If there are two rear panel pieces , insert the special styrofoam spine.</p> <p>(ALL THE MODELS)</p>



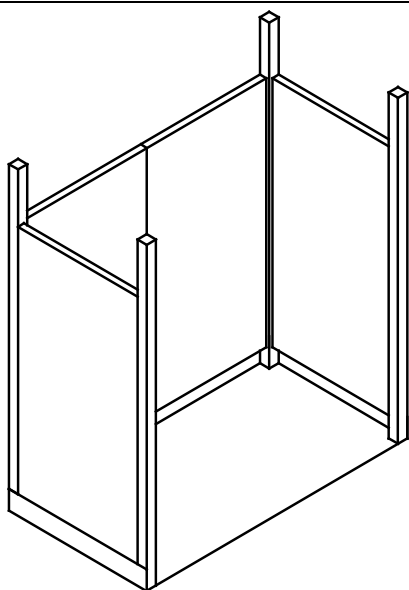
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Proceed with assembly of the second panel.
+7(812)987-08-81
(ALL THE MODELS)



Fit and fasten the second rear upright.
(ALL THE MODELS)

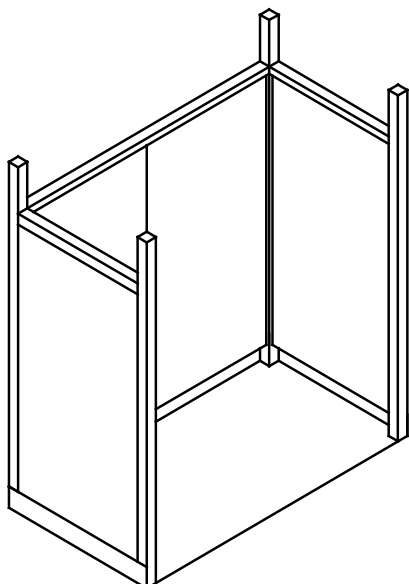


Proceed to insert the side panel.
(ALL THE MODELS)



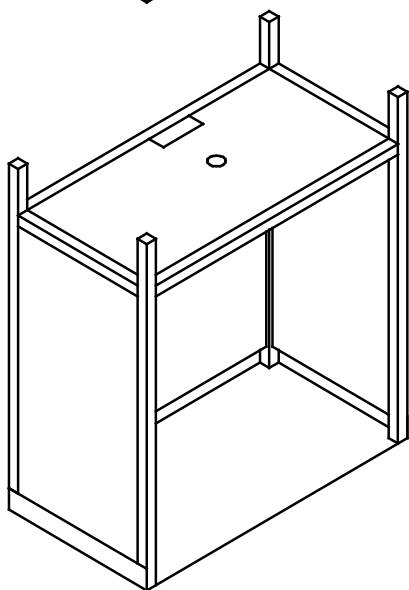
Install the two frontal standards of the proofer and fix them to the basement.

FOR **STANDARD** MODEL



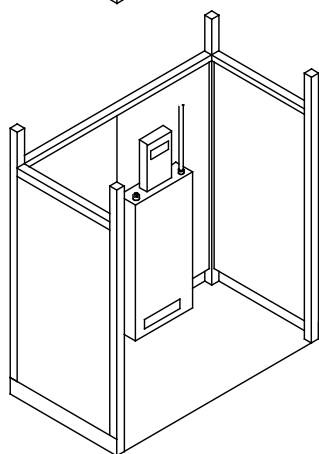
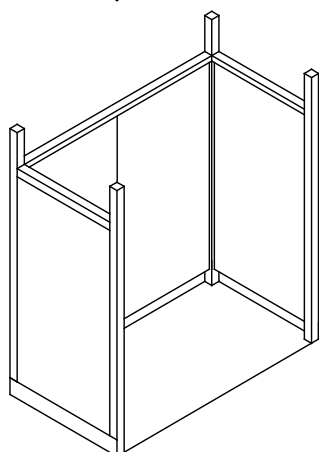
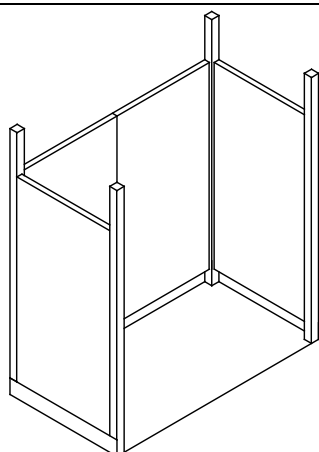
Insert the transversal, lateral and back profiles between the standards and fix them with screws.

FOR **STANDARD** MODEL



Insert the cover panels on the related channels, with the rectangular hole toward the bottom, where the steam generator will be positioned. Install the frontal profile for the cover support and fix it to the standards.

FOR **STANDARD** MODEL



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Install the frontal standards of the proofer and fix them to the basement.

For models:

De Luxe — De Luxe Mini — Puppy

Insert between the transversal, lateral and back profiles between the standards and fix them with screws.

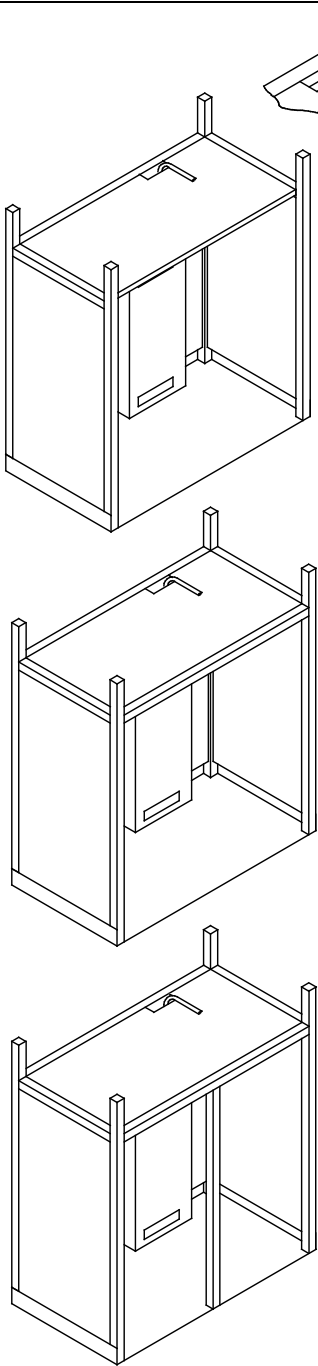
For models:

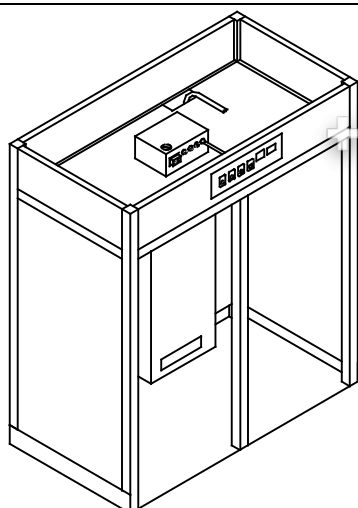
De Luxe — De Luxe Mini — Puppy

Place on the bottom of the proofer, the heat and steam generator group and fix it to the wall.

For models:

De Luxe — De Luxe Mini — Puppy

	<p>Insert the cover panel remembering that it is necessary to pass the cable containing the electrical wires, that comes out from the steering generator group, outside the proofer, before installing the proofer. If you do not take care about this, once the cover is install, leaving the cable inside the proofer, you must modify the existing hole on the panel in order to pass the installed connector group, which is positionned at the end of the cable.</p> <p>For models:</p> <p>De Luxe – De Luxe Mini – Puppy</p> <p>Insert the transversal and frontal profile that support the cover and fix it.</p> <p>For models:</p> <p>De Luxe – De Luxe Mini – Puppy</p> <p>In the case of a two-door model, position the central upright and fix it between the top rail and the base (if the chamber is provided with a base).</p> <p>If there is no base, the central upright will be fixed (once the chamber is in position) between the top rail and the floor.</p> <p>For versions:</p> <p>De Luxe – De Luxe Mini – Puppy</p>
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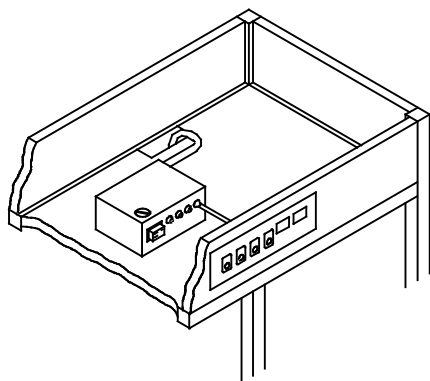


Insert the upper side and rear panels, and finally the front panel containing the cell control panel.

Position the mobile electrical panel and control panel above the cell.

For models:

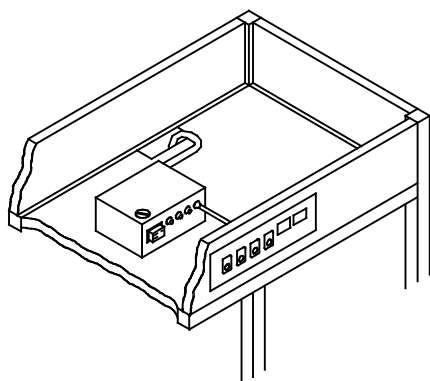
De Luxe – De Luxe Mini – Puppy



The electrical panel incorporates the thermoregulator and the hygostat. Connect the thermoregulator cable and the hygostat to the control panel.

For models:

De Luxe – De Luxe Mini – Puppy

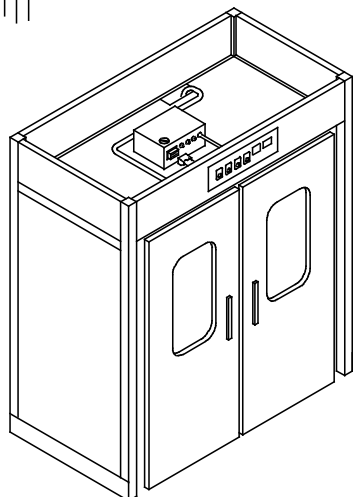
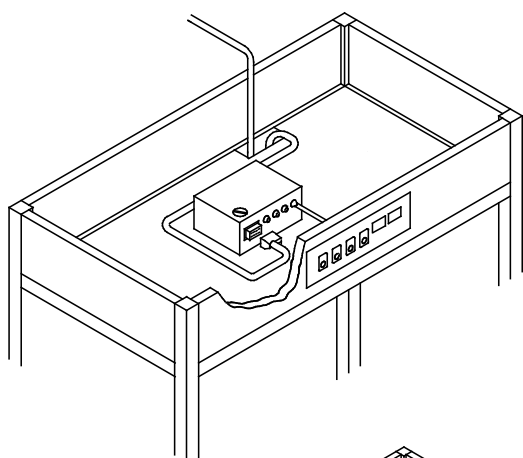
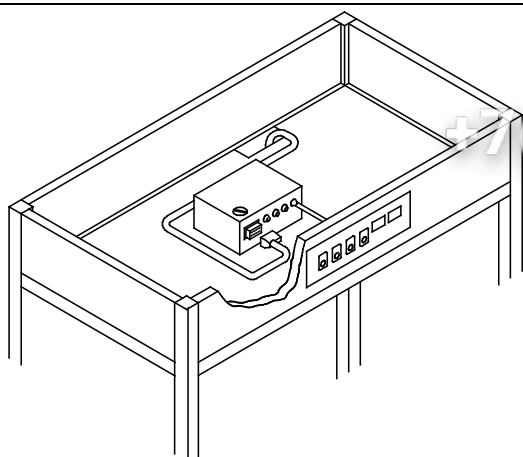


Fit the internal lampholder, connecting the cable to the terminals of the electrical control unit.

Fit the internal floorboards and external ramp, if any.

For versions:

De Luxe – De Luxe Mini – Puppy



Take the male multi-pin connector at the end of the cable coming from the steam generator unit and plug it into the female connector on the electrical enclosure. Complete the connections of the various components to the control unit.

For versions:

De Luxe – De Luxe Mini – Puppy

Connect the unit to the water supply using copper pipe, not supplied with the proofing chamber. This connection is made utilizing the same cutaway in the roof panel as is used to route the power cable of the steam generator unit.

With all connections completed, fit the door/s of the chamber. Shim the panels internally and seal all edges thoroughly with silicone.

For versions:

De Luxe – De Luxe Mini – Puppy

N.B.: The various steps of the assembly procedure and the illustrations in this section relate to a basic structure typical of most proofing chambers. In practice, the specifications of chambers may vary depending on the trolleys it can contain, and on other single requirements:

- models can be of various dimensions, and consequently made up of multiple panels and a base (if included), divided into several parts;
- there may be both entry and exit doors (in any given position);
- there may be multiple steam generator and heater units, depending on the size of the chamber.

In any event, the fundamentals of the assembly procedure remain the same for all types of structure, regardless of the variations mentioned above.

For versions:

De Luxe – De Luxe Mini – Puppy

5. HOW TO USE THE MACHINE

5.1. BEFORE TO USE

No particular operations are required for the installation of the machine, except those described in the previous Chapter regarding connection to the power and water supplies.

It is therefore sufficient that there be room enough to install the chamber.

⚠ WARNING – It is duty to read and understand this book and preserv it like an important part of he machine.

⚠ WARNING – Before to use the machine, read with attention the security's rules and the following instructions.

5.2 CONTROLS AND FUNCTIONS

The proofing chamber is equipped with an electromechanical control panel (Figure 1) or, upon request, with an electronic control panel (Figure 2).



Figura 1.



Figura 2.

The controls available on these panels are the following:

- A – Switch on lights inside the chamber;
- B – Switch on fan;
- C – Switch on heating system.
- D – MANUAL/AUTOMATIC mode.

5.2.1 ADJUSTMENTS

In order to obtain optimum dough proofing, the following operating parameters of the proofing chamber can be adjusted:

E – Temperature inside the chamber;

F – Humidity inside the chamber.

5.3. IN OPERATION

To start the cell in operation and use it, a single qualified and professionally prepared operator is sufficient.

⚠ WARNING - Ascertain that the machine voltage, indicated on the identification plate shown on page 5, corresponds to the line voltage in the plant. If not, DO NOT proceed with electrical connection, and contact the supplier.

⚠ WARNING - Ascertain that the fan rotates in the right direction.

5.3.1 STARTING

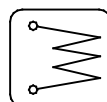
To switch the proofer follow the instructions:



Start the fan (the indicator light goes on)



Turn on the heater



MAN. AUT.

Set the temperature using the thermostat (red pointer)

Note: when the temperature in the cell reaches the preset level the indicator light goes out, and vice versa. Set the steamer for manual or automatic operation.

If set for manual operation, the device will supply steam continuously.

If set for automatic operation, it is necessary to set the desired relative humidity on the hygrometer, turning the progressive dial on the instrument. This will provide to maintain the desired humidity, with a different of 2-3 percentage points more or less.

NOTE - when turning off the machine, the manufacturer recommends turning off the heating and steam first, whilst leaving the ventilator active for 4 or 5 minutes longer, such that the electrical components cool more rapidly, thereby increasing their life expectancy.

⚠ WARNING – turning off the fan automatically stop all the functions. It is advisable, after use, to leave the doors open so as to release the humidity and air the hygrometer.

5.3.2. OPERATING MODE

In order to obtain optimum dough proofing, the following operating parameters of the proofing chamber can be adjusted:

E – Temperature inside the chamber;

F – Humidity inside the chamber.

5.3.3. MACHINE STOP

After using the machine, it is advisable to shut off the heating system and the steam generator first and to keep the fan on for 4 – 5 minutes. In this way, the electrical parts will quickly cool off, thus increasing the machine's duration.

Switching off the fan automatically disables all functions. It is advisable to leave the chamber's door open after use, so as to let the chamber dry off and favour ventilation of the humidity sensor.

5.3.4. EMERGENCY STOP

Proofing chambers equipped with an electronic control panel (optional , supplied upon customer's request before ordering the machine) have an emergency stop (Red Mushroom-head Push button)

5.4. AFTER- USE PROCEDURE

It is advisable to keep the chamber's door open after use, so as to let the chamber dry off and favour ventilation of the humidity sensor.
Clean the chamber after use following the specific workplace cleaning and hygiene regulations.

⚠ WARNING – Stop and disconnect the machine's electric supply before carrying out any cleaning operations in the machine.

6. MAINTENANCE

6.1 REGULAR MAINTENANCE AND OPERATING TIMES

Regular maintenance includes cleaning of the proofing chamber.

As regards cleaning the PROOFING CHAMBER, see below:

EVERY WEEK Clean the side walls and ceiling with a damp sponge, then, after drying these parts, clean the floor with a mop and dry with a rag.

EVERY MONTH The immersion resistor and level gauge in the steam and heat generator box have to be cleaned, as well as the resistor holder box.

EVERY THREE MONTHS Clean the exterior walls of the cell with a damp sponge and dry.

ONCE A YEAR Dismantle the fan and clean the blades thoroughly to ensure efficient operation.

EVERY SIX MONTHS Inspection and general control of the condition and efficiency of the machine, the safety devices and protection, replacing any worn and/or broken elements, making any necessary adjustments, etc.

Electrical tests to ascertain the state of the electrical insulation and test of continuity on the protection circuit.

When replacing any parts, use original replacements. For proper operation and maximum life of the cell, respect the program of maintenance (ordinary and specialized) and inspections listed herein:

⚠ WARNING – All maintenance must be performed after placing the main switch on the "zero" position and unplugging the plug from the power supply socket.

NOTE - The manufacturer is not responsible for any damage to persons or things due to failure to observe these instructions, tampering with the protection and safety devices installed on the machine and/or improper use.

⚠ WARNING – During the maintenance it is extremely dangerous to go on the top of the chamber to prevent the distruction of the proffer and harms for the operator.

⚠ WARNING – Before intervening on any electrical component or on the control panel, cut of the power supply.

6.2. TAKING OUT SERVICE

If the machine is not going to be used temporarily, it should be disconnected from the power and water supply.

It is also advisable to perform the following operations:

- a) general cleaning according to the instructions in this manual.
- b) cover the machine with a sheet of cloth or plastic to protect it from dust.

NOTE: When putting the machine back into service, follow the instructions in this manual for starting the machine

6.3. MACHINE'S DISMANTLEMENT AND SCRAPPING

The proofing chamber built by **C.M. SOTTORIVA S.p.A.** does not produce toxic substances.

When scrapping the machine, sort out the metallic and the non-metallic materials (driving belts, plastic material), and take these to the appropriate waste and recycling centres.

If the machine is taken out of service permanently, it is advisable to remove it from the premises. The Manufacturer or distributor can collect it on request.

If the user should decide to dismantle it himself, he should keep in mind that this operation will produce various materials such as metal of various kinds, rubber, plastic, glass, etc. that must be disposed of according to the regulations in effect locally and in respect of environmental concerns.

REMARK – The disposal of waste and scrapping materials or machine parts, must be carried out in compliance with the regulations in force in the country where the machine is used

7. DIAGNOSTIC AND TROUBLE SHOTING

For understand the type of malfunction and necessary intervention, refer to the following table.


THERMOSTAT	<p>If after turning on the heat by means of the switch marked with the flame and after setting the temperature (red pointer) higher than the temperature in the chamber, the indicator in the switch does not light up, check that the fan is on.</p> <p>If even with the fan on the above situation occurs, replace the thermostat.</p>
HUMIDITY PROBE	<p>If after setting the relative humidity desired (e.g. 70%) there is not enough steam in the cell, adjust the progressive dial increasing the percentage setting. If the desired effect is not obtained, check that the immersion resistance is working. If it is burned out, replace it.</p> <p>If not, check that the remote control switch on the electrical box is functioning properly. If everything is functioning properly, replace the probe, ordering it from the manufacturer.</p>
LEVEL GAUGE	<p>If large amounts of water are pouring into the cell from the fan suction outlet, replace the solenoid.</p> <p>If it does not maintain the correct water level, check that the sluice above the solenoid is open, check that the solenoid coil is not burnt out. Check that the shaft of the level gauge is not encrusted with calcium deposits preventing the bulb from moving freely. In this case, remove the deposit.</p> <p>If the level gauge is clean it means there is an electrical problem either with the remote control switch or the level gauge itself. In this case, replace it.</p>

8. SPARE PARTS

8.1 OVERVIEW

For safety reasons, it is absolutely essential to read and observe the following IMPORTANT WARNINGS before carrying out any operation.

Only specialised staff from the manufacturing company or from authorised and qualified service centres may perform these operations.

 **DANGER** – Before carrying out any operation, unplug the machine from the electric power supply socket.

8.1.1 HOW TO ORDER PARTS

When ordering replacement parts, always provide the following information:

- Business name and address of the customer.
- Serial number of the appliance (indicated on the CE data plate).
- Year of manufacture of the appliance.
- Reference number, description and code of the part.
- Quantity required.
- Preferred method of shipment.

8.2 LIST OF SPARE PARTS

8.2.1 Proover **mod. STANDARD**

+7(812)987-08-81



Ref.	CODE	CTRL	DESCRIPTION OF PARTS mod. STANDARD	Q.ty
1	38060854	SOT 84	"M type" heating elements	4 - 7
4	38061286	SOT 93	"TEKROM" digital humidistat	1
5	38061287	SOT 94	"TEKROM" digital thermostat	1
6	38061790	SOT 99	Sensor, "TEKROM" "ELIWELL" digital thermostat	1
7	38062180	SOT 105	Sensor, "TEKROM" "ELIWELL" digital humidistat	1
8	38061524	SOT 73	Fan without scroll, "Standard" unit	1 - 2
9	38061764	SOT 72	Fan complete, "Standard" unit	1 - 2
12	38060031	SOT 68	Luminous selector, 2 positions	1
13	38060032	SOT 69	Luminous selector, 3 positions	1
14	38060033	SOT 70	Normal selector	1
15	38060027	SOT 71	Main switch	1
16	38060025	SOT 64	Solenoid valve	1 - 2
17	38060969	SOT 67	"OMROM" level indicator	1 - 2
18	38061811	SOT 74	Level sensor	1 - 2
19	20019004	SOT 75	Fuse 10 x 38 2A	2
19	20019019	SOT 75	Fuse 10 x 38 6A	3
19	20019023	SOT 75	Fuse 10 x 38 10A	3
19	20019027	SOT 75	Fuse 10 x 38 16A	3
20	38060450	SOT 76	Lamp 24 Volts 60 Watts	1
21	38061034	SOT 77	Light fixture	1
23		SOT 80	Immersion heater enclosure	1
24		SOT 80/A	Immersion heater, enclosure only	1
27	38060828	SOT 82	Electrical control unit, complete	1
28	38062332	SOT 83	Transformer	1
30	38061632	SOT 88	"IMIT" maximum temperature thermostat	1 - 2
32	38061899	SOT 90	"DICTATOR" door closure	1
33	38062195	SOT 90/M	"JUSTOR" door closure	1
34		SOT 91	Window	1 - 2
35	38061806	SOT 101	"POSA" door seal (by the metre)	1
36		SOT 102	"ALUMEK" door seal	1
37	38062125	SOT 103	GER flat door-bottom seal (by the metre)	1
38		SOT 104	Seal channel	1
40	38060561	SOT 107	Aluminium hinge, satin finish	2 - 4
41		SOT 202	Timer	1
42	38062333	SOT 86	"OMRON MY2" fan relay	1

8.2.2 Proover **mod. DE LUXE**

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Ref.	CODE	CTRL	DESCRIPTION OF PARTS mod. DE LUXE	Q.ty
1	38060854	SOT 84	"M type" heating elements	3
2	38061237	SOT 53	"Z type" immersion heating elements	3
3	38060873	SOT 62	"SAUTER" mechanical humidistat	1
4	38061286	SOT 93	"TEKROM" digital humidistat	1
5	38061287	SOT 94	"TEKROM" digital thermostat	1
6	38061790	SOT 99	Sensor, "TEKROM" "ELIWELL" digital thermostat	1
7	38062180	SOT 105	Sensor, "TEKROM" "ELIWELL" digital humidistat	1
10	38061048	SOT 85	LTG type fan unit, "De Luxe" model	1 – 2
11	38062323	SOT 92	Motor, LTG type fan unit	1 - 2
12	38060031	SOT 68	Luminous selector, 2 positions	1
13	38060032	SOT 69	Luminous selector, 3 positions	1
14	38060033	SOT 70	Normal selector	1
15	38060027	SOT 71	Main switch	1
16	38060025	SOT 64	Solenoid valve	1 - 2
17	38060969	SOT 67	"OMRON" level indicator	1 - 2
18	38061811	SOT 74	Level sensor	1 – 2
19	20019004	SOT 75	Fuse 10 x 38 2A	2
19	20019019	SOT 75	Fuse 10 x 38 6A	3
19	20019023	SOT 75	Fuse 10 x 38 10A	3
19	20019027	SOT 75	Fuse 10 x 38 16A	3
20	38060450	SOT 76	Lamp 24 Volts 60 Watts	1
21	38061034	SOT 77	Light fixture	1
22	38060925	SOT 78	"SIEMENS" 3TF contactor	1 – 2
26	38061272	SOT 81	Fan thermal relay	1
27	38060828	SOT 82	Electrical control unit, complete	1
28	38062332	SOT 83	Transformer	1
29	38062333	SOT 86	"OMRON MY2" fan relay	1
30	38061632	SOT 88	"IMIT" maximum temperature thermostat	1 - 2
32	38061899	SOT 90	"DICTATOR" door closure	1
33	38062195	SOT 90/M	"JUSTOR" door closure	1
34		SOT 91	Window	1 – 2
35	38061806	SOT 101	"POSA" door seal (by the metre)	1
36		SOT 102	"ALUMEK" door seal	1
37	38062125	SOT 103	GER flat door-bottom seal (by the metre)	1
38		SOT 104	Seal channel	1
39		SOT 106	Aluminium hinge	2 – 4
40	38060561	SOT 107	Aluminium hinge, satin finish	2 – 4

8.2.3 Proover **mod. DE LUXE MINI**

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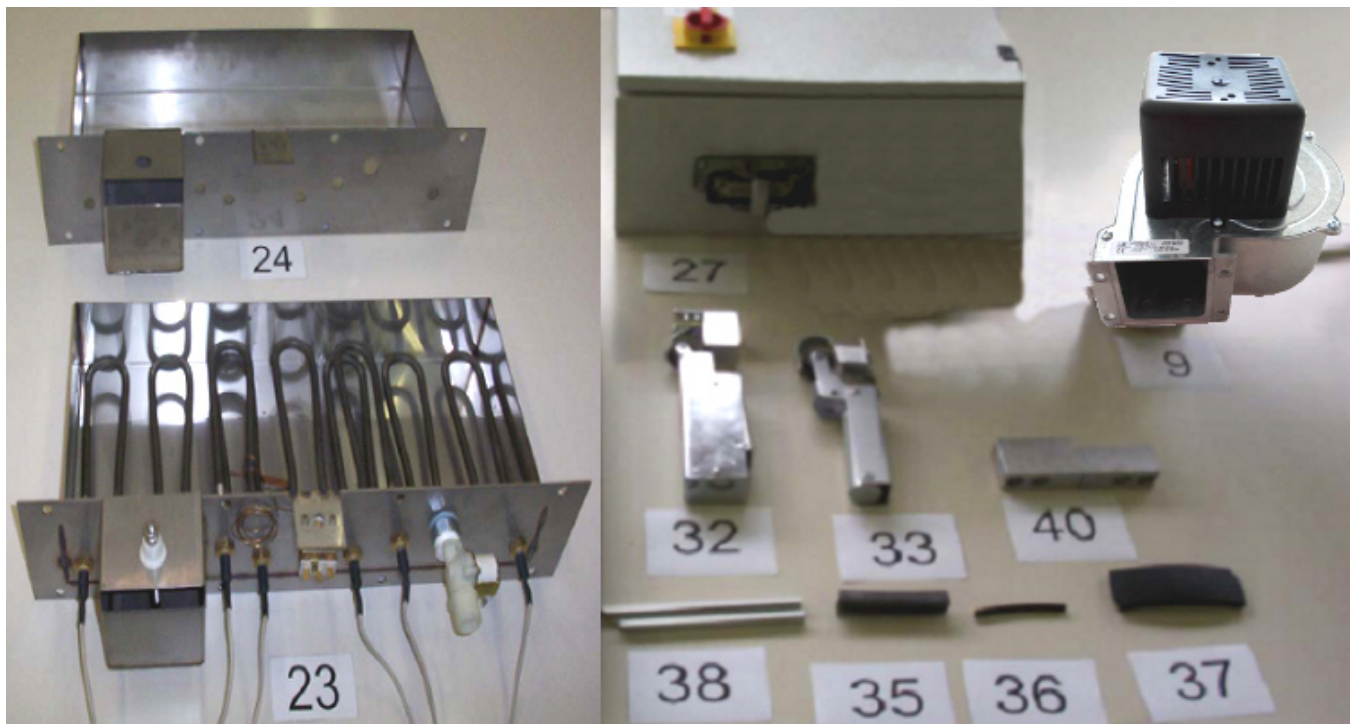


Ref.	CODE	CTRL	DESCRIPTION	Q.ty
1	38060854	SOT 84	"M type" heating elements	3
2	38062095	SOT 200	Axial flow fan ø 200	1
4	38061286	SOT 93	"TEKROM" digital humidistat	1
5	38061287	SOT 94	"TEKROM" digital thermostat	1
6	38061790	SOT 99	Sensor, "TEKROM" "ELIWELL" digital thermostat	1
7	38062180	SOT 105	Sensor, "TEKROM" "ELIWELL" digital humidistat	1
10	38061048	SOT 199	"M type bent" offset heating elements	2
12	38060031	SOT 68	Luminous selector, 2 positions	1
13	38060032	SOT 69	Luminous selector, 3 positions	1
14	38060033	SOT 70	Normal selector	1
15	38060027	SOT 71	Main switch	1
16	38060025	SOT 64	Solenoid valve	1 - 2
17	38060969	SOT 67	"OMROM" level indicator	1 - 2
18	38061811	SOT 74	Level sensor	1 - 2
19	20019004	SOT 75	Fuse 10 x 38 2A	2
19	20019019	SOT 75	Fuse 10 x 38 6A	3
19	20019023	SOT 75	Fuse 10 x 38 10A	3
19	20019027	SOT 75	Fuse 10 x 38 16A	3
20	38060450	SOT 76	Lamp 24 Volts 60 Watts	1
21	38061034	SOT 77	Light fixture	1
27	38060828	SOT 82	Electrical control unit, complete	1
28	38062332	SOT 83	Transformer	1
30	38061632	SOT 88	"IMIT" maximum temperature thermostat	1 - 2
32	38061899	SOT 90	"DICTATOR" door closure	1
33	38062195	SOT 90/M	"JUSTOR" door closure	1
34		SOT 91	Window	1 - 2
35	38061806	SOT 101	"POSA" door seal (by the metre)	1
36		SOT 102	"ALUMEK" door seal	1
37	38062125	SOT 103	GER flat door-bottom seal (by the metre)	1
38		SOT 104	Seal channel	1
40	38060561	SOT 107	Aluminium hinge, satin finish	2 - 4
41	38062097	SOT 201	Fan timer	1
42	38062333	SOT 86	"OMRON MY2" fan relay	1

8.2.4 Proover **mod. PUPPY**

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Ref.	CODE	CTRL	DESCRIPTION OF PARTS mod. PUPPY	Q.ty
1	38060854	SOT 84	"M type" heating elements	4-7
4	38061286	SOT 93	"TEKROM" "ELIWELL" digital hygostat	1
5	38061287	SOT 94	"TEKROM" "ELIWELL" digital thermostat	1
6	38061790	SOT 99	Sensor, "TEKROM" "ELIWELL" digital thermostat	1
7	38062180	SOT 105	Sensor, "TEKROM" "ELIWELL" digital humidistat	1
9	38062159	SOT 176	Fan and scroll, complete	1 - 2
12	38060031	SOT 68	Luminous selector, 2 positions	1
13	38060032	SOT 69	Luminous selector, 3 positions	1
14	38060033	SOT 70	Normal selector	1
15	38060027	SOT 71	Main switch	1
16	38060025	SOT 64	Solenoid valve	1 - 2
17	38060969	SOT 67	"OMROM" level indicator	1 - 2
18	38061811	SOT 74	Level sensor	1 - 2
19	20019004	SOT 75	Fuse 10 x 38 2A	2
19	20019019	SOT 75	Fuse 10 x 38 6A	3
19	20019023	SOT 75	Fuse 10 x 38 10A	3
19	20019027	SOT 75	Fuse 10 x 38 16A	3
20	38060450	SOT 76	Lamp 24 Volts 60 Watts	1
21	38061034	SOT 77	Light fixture	1
23		SOT 80	Immersion heater enclosure	1
24		SOT 80/A	Immersion heater, enclosure only	1
27	38060828	SOT 82	Electrical control unit, complete	1
28	38062332	SOT 83	Transformer	1
30	38061632	SOT 88	"IMIT" maximum temperature thermostat	1 - 2
32	38061899	SOT 90	"DICTATOR" door closure	1
33	38062195	SOT 90/M	"JUSTOR" door closure	1
35	38061806	SOT 101	"POSA" door seal (by the metre)	1
36		SOT 102	"ALUMEK" door seal	1
37	38062125	SOT 103	GER flat door-bottom seal (by the metre)	1
38		SOT 104	Seal channel	1
40	38060561	SOT 107	Aluminium hinge, satin finish	2 - 4
41		SOT 202	Timer	1
42	38062333	SOT 86	"OMRON MY2" fan relay	1

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