
Use and maintenance manual

EVERLASTING


REFRIGERATED CABINET
REFRIGERATED TABLE

RETARDER-PROOFER DOUGH-RETARDER

Thank you for choosing this product.

Please read the warnings contained in this manual carefully, as they provide important information regarding safe operation and maintenance.

Make sure to keep this manual for any future reference by the various operators.

In some parts of the manual, the  symbol appears, indicating an important warning that must be observed for safety purposes.

CHAPTER 1 BOUNDARY CHARACTERISTICS OF OPERATION

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table have been designed and built to operate in optimal conditions at temperatures of up to +10°C and +38°C, with adequate air circulation. In places with characteristics that are different from the requirements, the stated performance cannot be guaranteed.

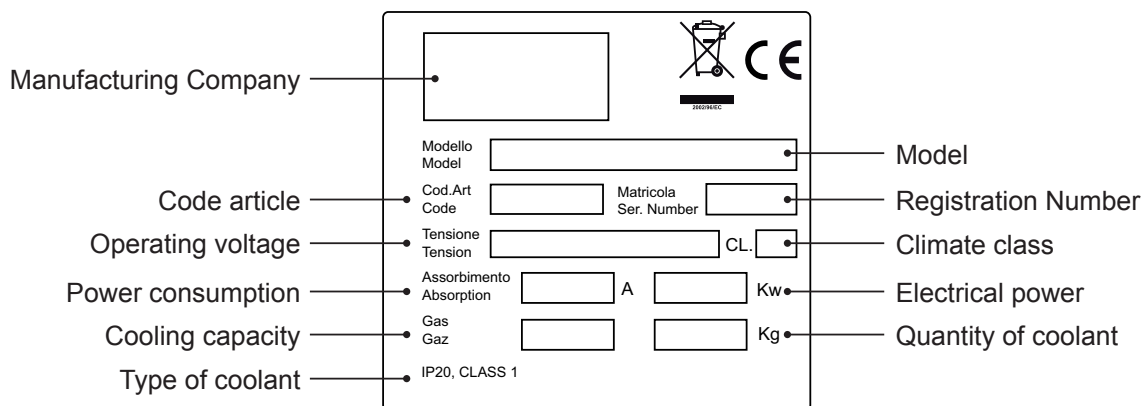
The supply voltage must be 230V +/- 10% 50Hz as standard, or as indicated on the EC label.

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table may only be used within the temperature limits specified by the manufacturer; to identify the correct operating range, read the letters after the last digit of the model shown on the CE label and compare it with the table below:

Series	Temperature
BAKING CAB FL	-10° +40°C / 55÷95% U.R.
BAKING CAB FB	-10° +40°C
BAKING TAB FL	-5° +40°C / 55÷95% U.R.
BAKING TAB FB	-5° +40°C

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table complies with the European directives as described in detail in the Annex “**EC Declaration of Conformity**”.

The data are reported on the EC label placed in the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table, inside the engine compartment.



The manufacturer declines any liability for improper use of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table as well as use that could not have been reasonably foreseen, and for all operations performed on it that disregard the instructions in the manual.

The main general safety standards are listed below:

- **Do not** use or place electrical devices inside the refrigerated compartments if they are not of the type recommended by the manufacturer
- **Do not** touch the the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table with damp or wet hands or feet
- **Do not** use the the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table barefoot
- **Do not** insert screwdrivers or other objects between the guards or moving parts
- **Do not** pull the power cord to unplug the the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table from the electricity network
- The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table are not intended to be used by persons (including children) with physical or mental problems, or lack of experience and knowledge, unless they are controlled or instructed in using the unit by a person responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
- before carrying out any cleaning or maintenance, disconnect the refrigerated cabinet from the mains power supply by turning off the main switch and pulling the plug
- in the event of failure and/or malfunction of the the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table, turn it off and to refrain from any attempt to repair or intervene directly. It is necessary to exclusively contact a qualified technician.

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table are composed of a modular monocoque coated with different materials and insulated with polyurethane foam of density 42 kg/m³.

In the design and construction, all measures have been adopted to ensure the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table comply with safety and hygiene requirements, such as: rounded interior corners, deep drawing with drain on the outside for the condensate liquids, no rough surfaces, fixed guards on moving or dangerous parts.

The products must be stored in observance of the load limits given in the table, in order to ensure an efficient circulation of air inside the refrigerated cabinet.

Load limits expressed in Kg.	
Grille 400x600	20
Sheet Metal Baking Trays 800x600	10
Sheet Metal Baking Trays 400x600	8



The installation must be performed exclusively by a qualified technician

1.1 It is prohibited to remove the guards and safety devices

It is absolutely forbidden to remove safety guards.

The manufacturer disclaims any liability for accidents due to failure to comply with this obligation.

1.2 Information on emergency operations in the event of fire

- disconnect the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table from the electrical outlet or cut off the main power supply
- do not use water jets
- use dry chemical or CO₂ extinguishers

CHAPTER 2 CLEANING

Since the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table will be used to store food, cleaning is necessary for hygiene and health protection purposes.

The cleaning of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table have already been carried out at the factory. It is suggested, however, to carry out an additional cleaning of the internal parts before use, making sure that the power cord is unplugged.

2.1 Cleaning the interior and exterior cabinet

For this purpose the following are indicated

- the cleaning products: water and mild, non-abrasive detergents. **DO NOT USE SOLVENTS AND THINNERS**
- methods for cleaning: wash the interior and exterior parts with warm water and mild soap or with a cloth or sponge with suitable products
- disinfection: avoid substances that can alter the organoleptic characteristics of the food
- rinsing: cloth or sponge soaked in warm water. **DO NOT USE WATER JETS**
- frequency: weekly is recommended, the user can set different frequencies depending on the type of food being stored.



REMARK : Clean frequently the door seals.

Some preserved products could release some enzymes that could damage the seals causing its quick deterioration.

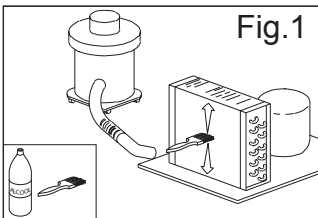
For the cleaning, use only specific products for this purposes, available also on request on our sales network.

2.2 Cleaning the condenser

The efficiency of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table is compromised by the clogging of the condenser, therefore it is necessary to clean it on a monthly basis. Before carrying out this operation, switch off the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table unplug the power cord and proceed as follows:

Retarder-proofer/dough retarder refrigerated cabinet and refrigerated table - open the front control panel by unscrewing the screws and making it rotate on the hinges located below.

Retarder-proofer/dough retarder refrigerated cabinet and refrigerated table - climb up on a safe ladder and go directly to the condenser placed on top of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table



With the aid of a jet of air or dry brush, eliminate, in a vertical movement (Fig. 1), the dust and lint deposited on the fins. In the case of greasy deposits, we recommend using a brush moistened with special cleaning agents.

When the operation is completed, restart the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table



During this operation, use the following personal protective equipment: goggles, respiratory protection mask, chemically resistant gloves (gasoline-alcohol).

CHAPTER 3 PERIODIC CHECKS TO BE CARRIED OUT

IMPORTANT: The following are the points or units of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table that require periodic checks:

- **integrity and efficiency of door seals**
- **integrity of the grilles in contact with food**
- **integrity of the fixing hinges of the doors**
- **integrity of the power cord**

3.1 PRECAUTIONS IN CASE OF LONG PERIODS OF INACTIVITY

A long period of inactivity is defined as a stoppage of more than 15 days.

It is necessary to proceed as follows:

- switch off the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table and disconnect it from the power supply
- carry out a thorough cleaning of the interior cabinet, shelves, trays, guides and supports, paying special attention to critical points such as the joints and magnetic gaskets, as indicated in Chapter 2.
- leave the door partly open to prevent air stagnation and residual humidity

CHAPTER 4 PREVENTIVE MAINTENANCE**4.1 Restarting after a long period of inactivity**

Restarting after long inactivity is an event that requires preventive maintenance.

It is necessary to perform a thorough cleaning as described in chapter 2.

4.2 Control of the warning and control devices

We recommend that you contact your dealer for a service or maintenance contract that includes:

- cleaning of the condenser
- verification of the coolant load
- verification of the full cycle operation
- electrical safety

**CHAPTER 5 EXTRAORDINARY MAINTENANCE AND REPAIR**

All maintenance activities that have not been described in previous chapters are considered "Extraordinary Maintenance." Extraordinary maintenance and repair are tasks reserved exclusively to the specialist personnel authorized by the manufacturer.

No liability is accepted for actions carried out by the user, by unauthorized personnel, or with the use of non-original replacement parts.

CHAPTER 6 TROUBLESHOOTING

Problems may occur, in the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table identified as shown in the table:

TROUBLE DESCRIPTION	POSSIBLE CAUSES	HOW TO REPAIR IT
the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table do not turn on	no power supply	check the plug, socket, fuses, line
	other	fuses, line
the refrigeration unit does not start	the set temperature has been reached	set new temperature
	defrosting in progress	wait until the end of cycle / turn power off and on again
	control panel failed	contact technical support
	other	contact technical support
the refrigeration unit runs continuously but does not reach the set temperature	location is too hot	aerate more
	condenser is dirty	clean the condenser
	insufficient coolant	contact technical support
	stop the condenser fan	contact technical support
	insufficient sealing of doors	check the seals / provision of goods
	evaporator completely frosted	manual defrosting
	other	contact technical support
the refrigeration unit does not stop at the set temperature	command panel failed	contact technical support
	Pr1 temperature sensor failed	contact technical support
block of ice on the evaporator	misuse	see chapter 1.
	defrost heater fault	contact technical support
	defrost probe Pr2 damaged	contact technical support
accumulation of water or ice in the drip tray	drain clogged	clean the pipette and the drain
	Cabinet/table are not levelled	check levelling

CHAPTER 7 INSTRUCTIONS FOR REQUESTING ASSISTANCE

For any technical problem, and any **requests for assistance or service**, you must exclusively **contact your own dealer** with the code and the registration number described on the label of technical data applied on the equipment

CHAPTER 8 SAFETY AND ACCIDENT PREVENTION

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table have been built with suitable measures to ensure the safety and health of the user.

The following are the measures taken to protect against mechanical risks:

- **stability:** The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table , even with the grilles removed, have been designed and built in such a way that under the intended operating conditions, its stability is suitable for use without risk of overturning, falling or unexpected movement

- **surfaces, edges, corners:** the accessible parts of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table are, within the limits allowed by their functions, free of sharp angles and sharp edges, as well as rough surfaces likely to cause injury

- **moving parts:** were designed, constructed and arranged to avoid risks. Certain parts are equipped with fixed guards so as to prevent risks of contact which may result in injury

The following are the measures taken to protect against other risks:

- **electricity:** The the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table have been designed, built and equipped so as to prevent risks from electricity, in accordance with the specific legislation in force

- **noise:** The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table have been designed and built in such a way that risks resulting from the emission of airborne noise are reduced to the minimum level

8.1 safety devices adopted (Fig. 2) :

- Do not remove the labels applied at the inner edge of the engine compartment, showing the technical specifications (1) and the instructions for grounding (2)
- Do not remove the label applied on the evaporator guard and near the electrical wiring inside the engine compartment, which warns the user to turn off the power supply before working on the unit (3)
- Do not remove the labels applied inside the engine compartment, indicating grounding (4)
- Do not remove the label applied on the power cord, indicating the type of power supply (5)

The manufacturer declines any responsibility for the safety of the the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table if this were to happen.

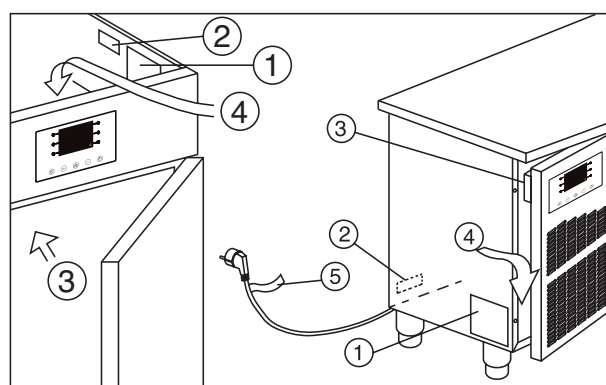


Fig.2

8.2 Indications for optimal operation

- do not block the air vents of the engine compartment
- do not insert foods or liquids that are still hot
- place the foodstuffs on the appropriate shelves or containers. Do not place them directly on the bottom, or leaning against the walls, doors or fixed guards
- close the doors carefully
- always keep the defrost water drain hole clear of obstructions
- limit, to the extent possible, the frequency and duration of door opening. Each opening causes a change in the internal temperature
- perform periodically current maintenance (see chapter 3)

In case of interruption or failure of the power supply circuit, prevent the opening of the doors in order to maintain a uniform temperature inside the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table.

If the problem persists longer than a few hours it is recommended to move the material to a suitable place.

USEFUL SUGGESTIONS

Before starting a RETARDER-PROOFING cycle it is advisable to pre-cool the empty cell at -5 ° C, thus allowing more effective action of the Retarder-proofing action during the introduction of the product (see par.10.6 p. 29)

For cycles longer than 48 H increase yeast of 0.5% speeding as possible the loading phase of the product.

Do not bake the product once it has been taken out from the retarder proofer, leave at least 10 minutes at room temperature in order to avoid an excess of moisture in the surface that could cause defects in the crust formation during cooking.

The possible bubbles formation on the bread is not synonymous of failure in the system, the cause is almost always due to a problem of bread: dough too soft, too cold, low-quality flour, too much moisture in the leavening phase, the oven is too hot, excess of cooking steam, etc

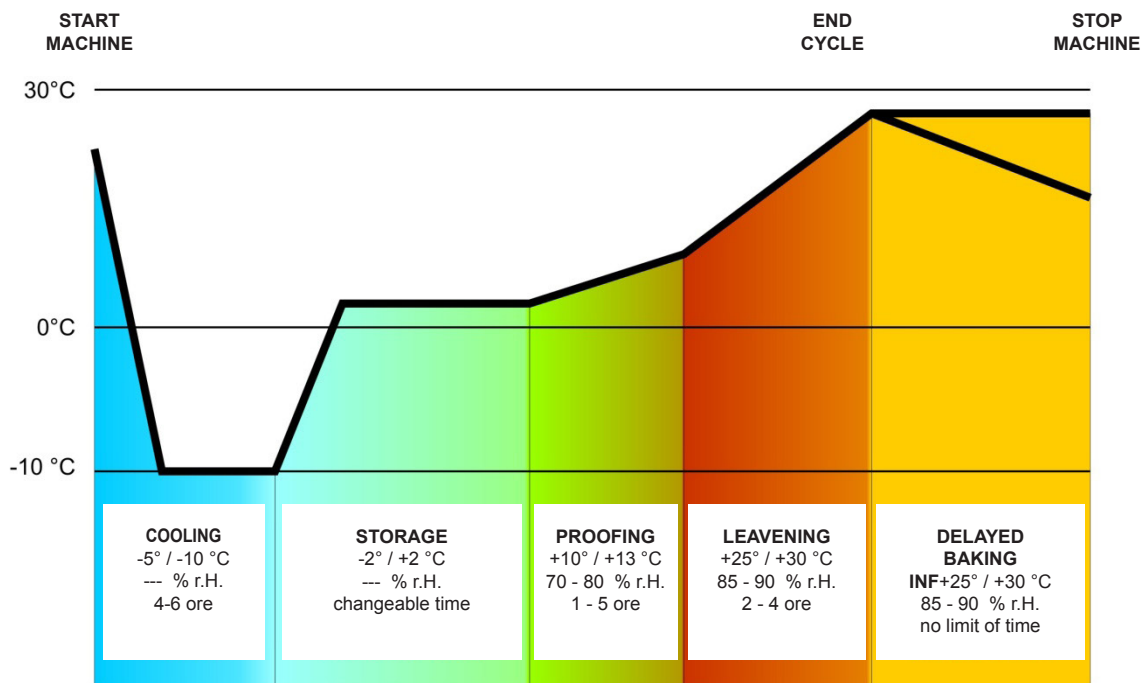
Avoid too high temperatures along with too short times during LEAVENING and PROVING, thermal shock should cause problems to gluten and yeast damaging the quality of the finished product.

In the case of products that require periods of storage longer than 72H is advisable to use special temperature blast chiller (see our catalogues) designed to bring the inside part of bread in the shortest time to a temperature of -20 ° C thus allowing to keep the original organoleptic quality comparing it to the fresh product.

Even the storage phase must take place in a special cold room who keeps constantly t -20 ° C.

PRELIMINARY NOTES

The control panel provides full control for retarder-proofer cabinets or tables for confectionery and bakery, through the automatic management of the complete retarder-proofing cycle Example



AUTOMATIC CYCLE

An automatic retarded proofing process consists of 5 steps providing different temperatures, relative humidity, fans speed and different duration which are carried out in sequence as follows:

1. COOLING Phase

The block phase is the first phase of the automatic cycle.

- ▶ Temperature adjustment : ACTIVE AND ADJUSTABLE
- ▶ Duration (Hours/Minutes): ADJUSTABLE
- ▶ Fan speed : AUTOMATIC

2. PRESERVATION Phase

The preservation phase is the second phase of the automatic cycle.

- ▶ Temperature adjustment: ACTIVE AND ADJUSTABLE
- ▶ Duration : (Hours-Minutes): AUTOMATIC
- ▶ Fan speed : AUTOMATIC

The duration of this phase is automatically calculated by the controller on the basis of the duration of the cooling , the proofing and the leavening processes as well as the day and the time the end of the dough leavening process is required to stop.

3. PROOFING Phase

The proofing phase is the third phase of the automatic cycle.

- ▶ Temperature adjustment : ACTIVE AND ADJUSTABLE
- ▶ Humidity Adjustment : ACTIVE AND ADJUSTABLE
- ▶ Duration (Hours-Minutes): ADJUSTABLE
- ▶ Fan speed : AUTOMATIC

4. LEAVENING Phase

The leavening phase is the fourth phase of the automatic cycle.

- ▶ Temperature adjustment : ACTIVE AND ADJUSTABLE
- ▶ Humidity adjustment : ACTIVE AND ADJUSTABLE
- ▶ Duration (Hours-Minutes): ADJUSTABLE
- ▶ Fan speed : AUTOMATIC

5. DELAYED BAKING Phase

The delayed baking phase is the fifth phase of the automatic cycle.

The delayed baking phase may be either enabled or disabled both during the cycle setting and also during a processing cycle by the final user.

- ▶ Temperature adjustment :ACTIVE AND ADJUSTABLE
- ▶ Humidity adjustment : ACTIVE AND ADJUSTABLE
- ▶ Fan speed : AUTOMATIC
- ▶ Duration (Hours-Minutes): The duration of this phase is virtually infinite , that is : it only stops when you interrupt the cycle by pressing the stop button for 3 seconds.

MANUAL CYCLES

MANUAL COOLING PROCESS : (equivalent to storage but with infinite duration)

HEATING MANUAL PROCESS : (equivalent to a never-ending leavening process)

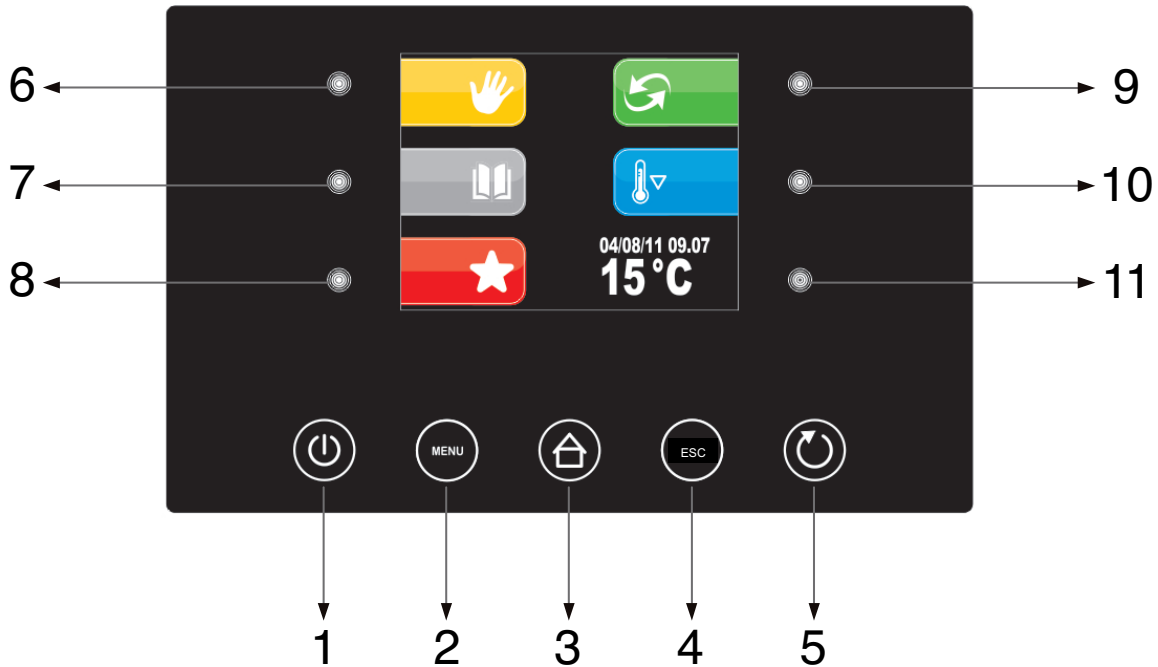
Besides the automatic and manual cycles management, the controller also provides you to control other functions such as :

- Cell pre-cooling management system
- “Delayed baking” activation/deactivation management system
- 10 User’s Programmes management
- 10 Favourite Programmes management
- Connection to RICS (remote management – supervisory control) and RS485
- Onboard USB Host port management for PROGRAMMES download/upload , PARAMETERS download/upload and HACCP data download.

CHAPTER 9 CONTROLS

Description of control Panel:

The Control Panel consists of a digital capacitive-type temperature controller for coldness with colour 3,5" TFT supplied with user-friendly icons:



The Control Panel is supplied with the following buttons:

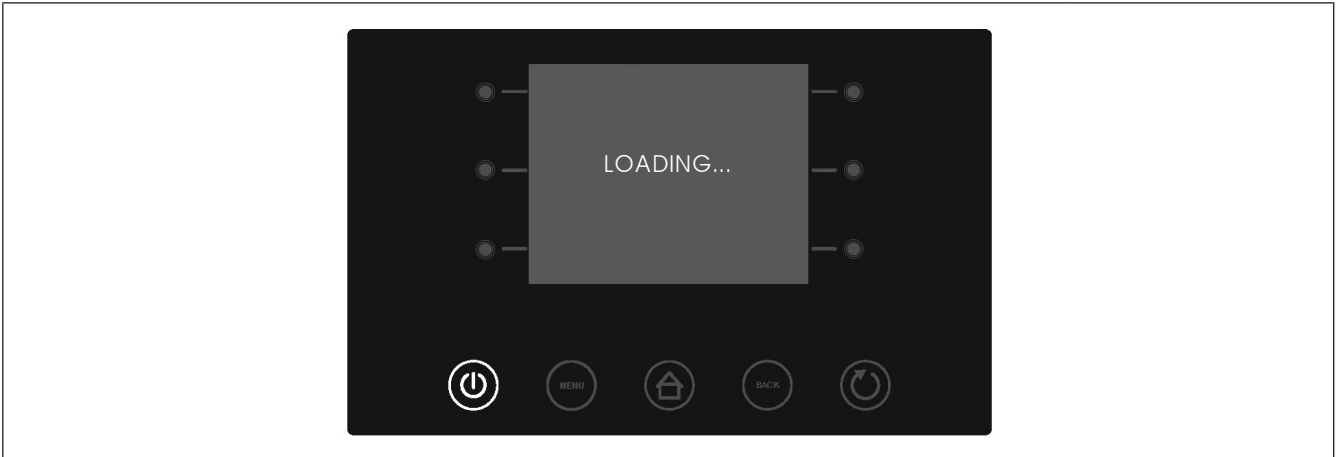
1		ON / OFF It allows to change the controller's status
2		MENU It allows to open the pop-up window containing the options for the current screen
3		HOME It allows to go back to the pre-selection screen at any time, cancelling any processing selected programme.
4		ESC It allows to go back to the previous page at any time, cancelling any processing selected programme.
5		START / STOP It allows to start/stop a working cycle, either manual or automatic or auxiliary.
6		MANUAL KEY It allows to select a MANUAL working cycle
7		PROGRAMMES KEY It allows to select and/or change automatic retarded proofing processes stored in memory.
8		FAVOURITE KEY It allows to recall the last 10 cycles performed promptly.
9		AUTOMATIC KEY It allows the selection, the setting and the implementation of a complete automatic retarded proofing process.
10		PRE-COOLING KEY It allows the implementation of a cell pre-cooling cycle.
11		INTERACTIVE SELECTION KEY It allows to select the menu options

Active keys are the backlit keys only.

9.2 INSTRUCTIONS FOR USE

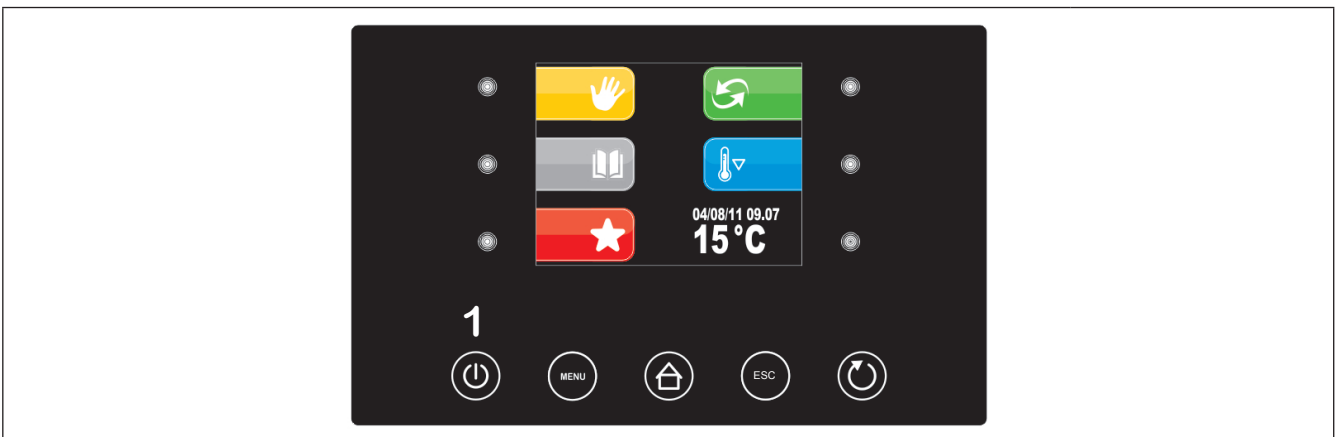
9.2.1 Starting process

Before starting the Retarder-Proof Cabinet you need to check if the electrical connections have been made according to what stated in Chapter 14.



► Connect the machine to the power supply: the display will switch on completely for 10", then it shall be on the "STAND-BY" status.

 **Starting / switching-off** : Start the panel by pressing the ON/OFF touch button (1)



► If the power cut has caused clock error , the display will directly show the clock setting screen.

PLEASE NOTE: the control panel shall not verify whether the inserted date is correct, it is up to the user to set it properly. (Par. 9.2.2)

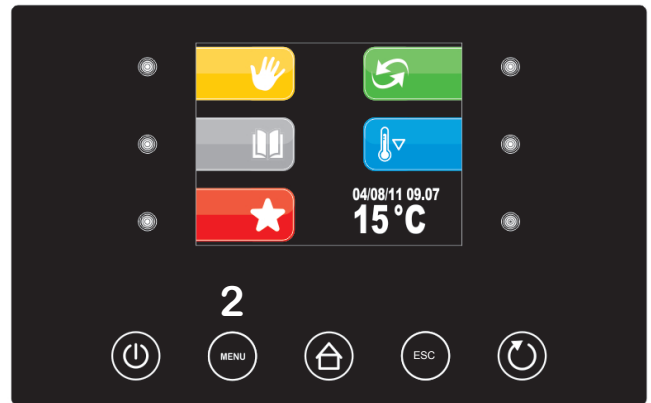
► While the machine is ON, the display will show the date, the present time, the cell temperature and all the functions which may be selected.

- Press the ON / OFF key (1) to switch off.

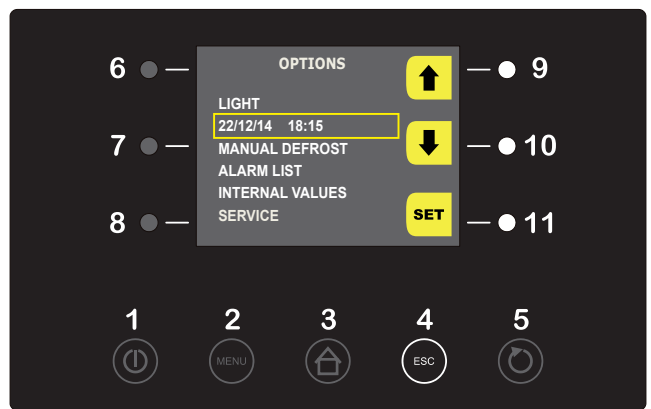
9.2.2 Clock setting: set date and present time

The first operation to be carried out is setting the clock to the present time as follows:

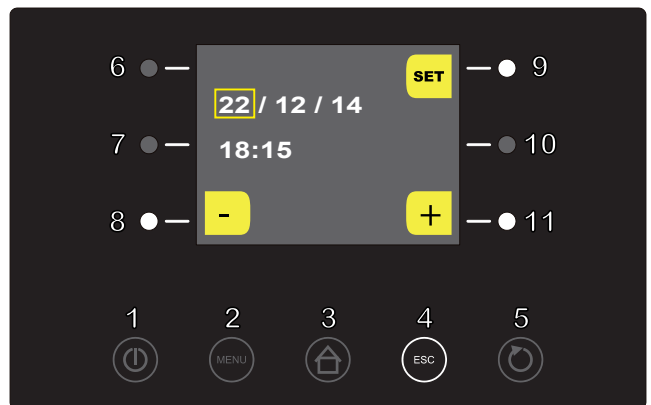
► Press the MENU key (2) ,



► Select with the UP-DOWN keys (9-10) the menu date and time options then confirm by pressing the SET key (11)



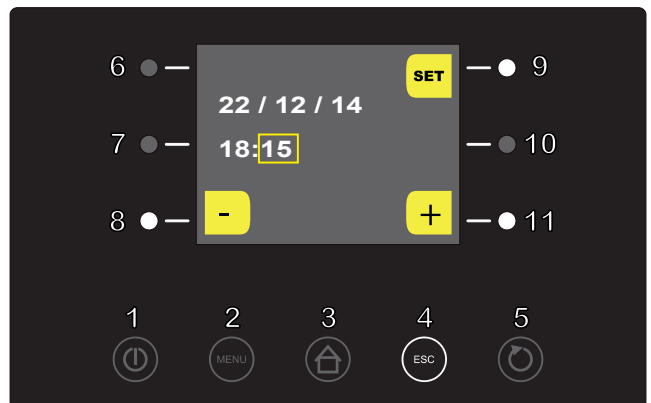
► Press the - and + keys (8-11) to adjust the date then confirm by pressing the SET key (9)



► The adjustment of Month, Year , Hours and Minutes will be automatically carried out in sequence.

► Press the - and + keys (8-11) to change the inserted data.

► Press the SET key (9) to confirm the inserted data.

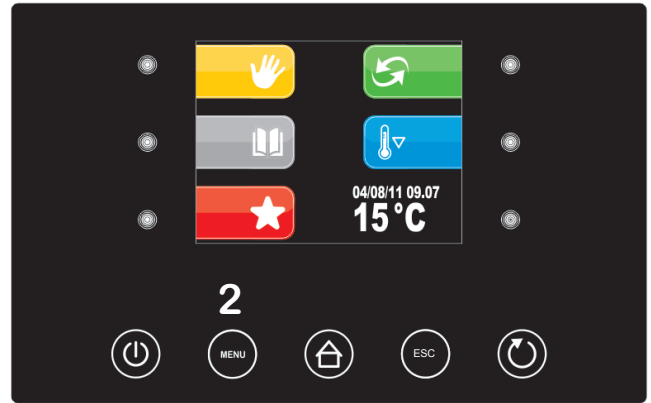


► When the operation is completed either press the ESC key (4) or do not work for 60 seconds.

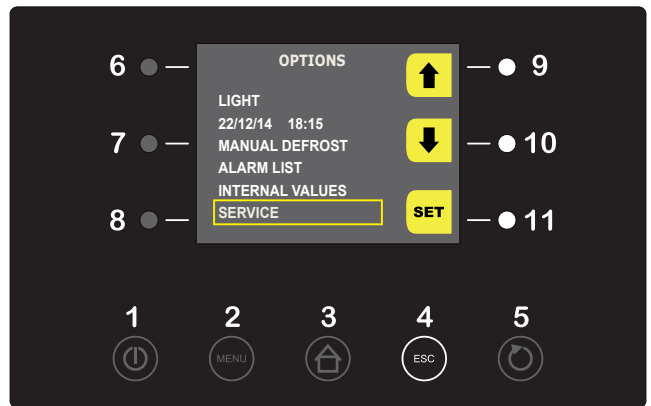
9.2.3 Language setting

Proceed as follows:

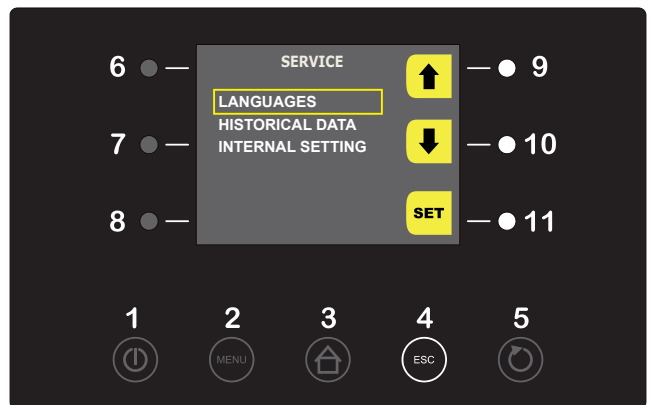
▶ Press the MENU key (2),



▶ Select with the UP-DOWN keys (9-10) the menu SERVICE item and press the SET key (11)

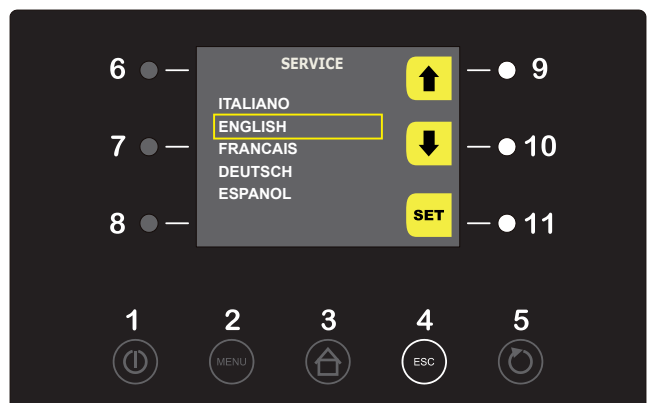


▶ Select with the UP-DOWN keys (9-10) the menu LANGUAGES item then press the SET key (11)



▶ Select with UP-DOWN keys (9-10) the desired LANGUAGE

▶ Press the SET key (11) to confirm

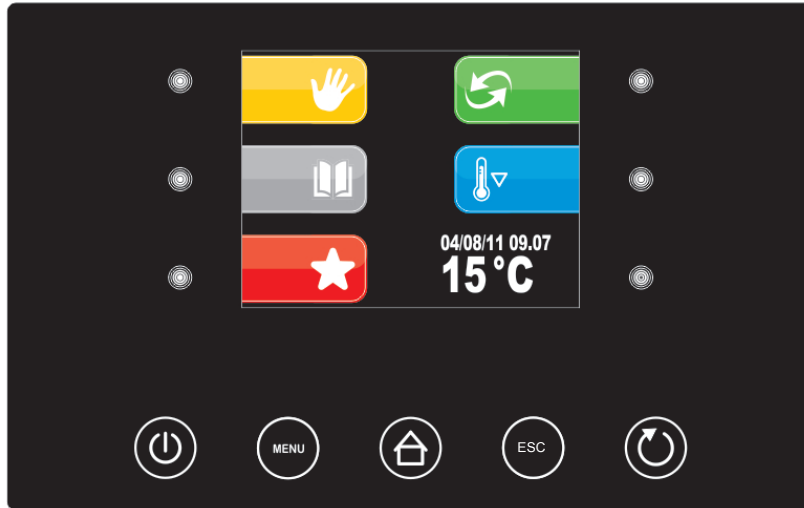


▶ When the operation is completed either press the ESC button (4) or do not work for 60 seconds.


CHAPTER 10 OPERATION


Main menu


In the pre-setting page there is the list of the available functions as well as the following data: date, time and cell internal temperature.




The 5 “interactive” keys allow you to select:

 **MANUAL CYCLES:** i.e. the selection, the setting-up and the implementation of a manual cooling or heating cycle.

 **STORED PROGRAMMES:** i.e. the selection and/or the adjustment of automatic retarded proofing processes stored in memory.

 **FAVOURITE PROGRAMS:** i.e. the prompt recalling of the last 10 performed cycles

 **AUTOMATICI CYCLES:** i.e. the selection, the setting-up and the implementation of a complete automatic retarded proofing process.

 **CELL PRE-COOLING PROGRAMME:** i.e. The implementation of the cell pre-cooling cycle.


The 5 “Navigate” keys allow you to scroll to the desired menu and to activate the different working cycles:

-  **ON/OFF**
-  **MENU**
-  **HOME**
-  **ESC**
-  **START/STOP**

10.1 Setting-up and implementation of a MANUAL COOLING or HEATING cycle

From this menu you may select all the phases needed to carry out a manual **COOLING** or **HEATING** cycle.

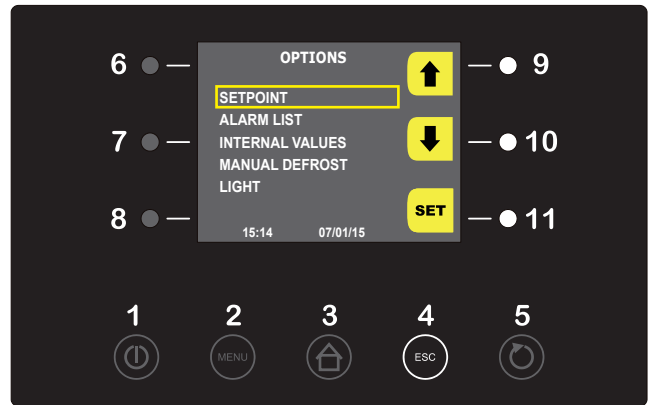
10.2 Setting up and running a cycle REFRIGERATION MANUAL:

<p>▶ Press key  MANUAL (6)</p>	
<p>▶ Press one of the three left keys (6-7-8) to perform the MANUAL COOLING cycle</p>	
<p>▶ Press the - and + keys (8-11) to adjust the COOLING temperature</p> <p>▶ Press the START/STOP key (5) to start the MANUAL COOLING cycle</p> <p>PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.</p>	

You may view the following list of OPTIONS by pressing the MENU key (2) during a MANUAL COOLING cycle:

- SETPOINT
- ALARMS LIST
- INTERNAL VALUES
- MANUAL DEFROSTING (not to be carried out if not necessary)
- LIGHT

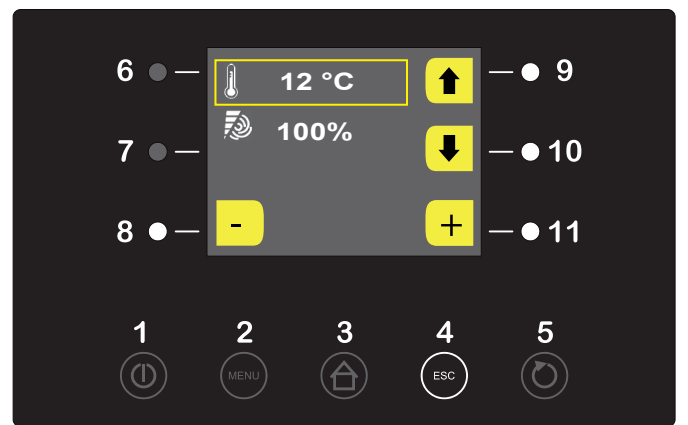
► To visualize the defined SETPOINT during a working MANUAL COOLING cycle, press the MENU key (2), select with the UP-DOWN keys (9-10) the SETPOINT function and press the SET key (11)



► To modify the defined SETPOINT press the - and + keys (8-11)

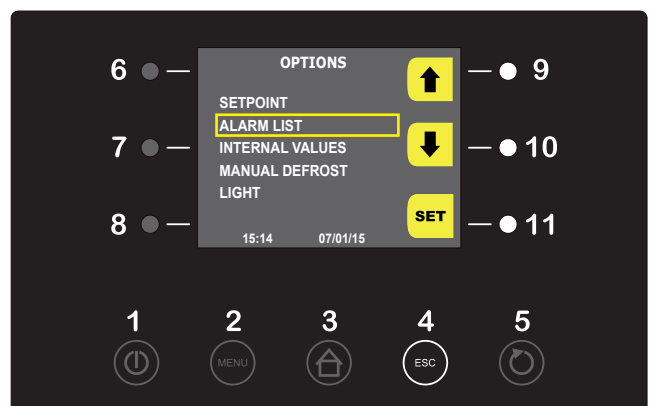
► When the operation is over either press the ESC button (4) to go back to the OPTIONS menu

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.

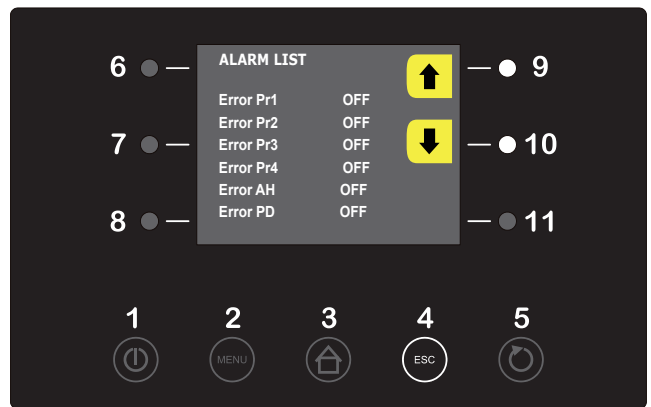


► To display the ALARMS LIST during a working MANUAL COOLING cycle, press the MENU key (2)

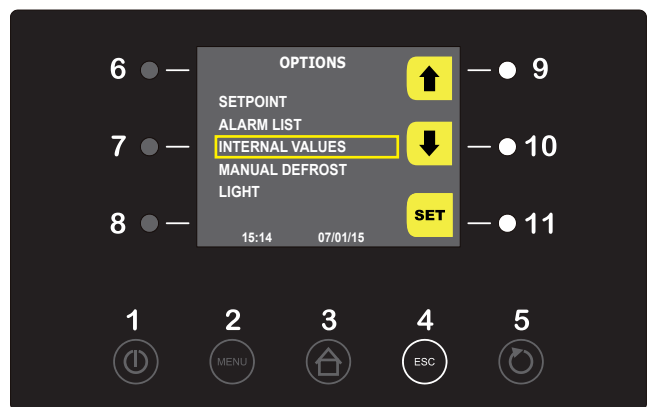
► Select with the UP-DOWN keys (9-10) the ALARMS LIST item and press the SET key (11)



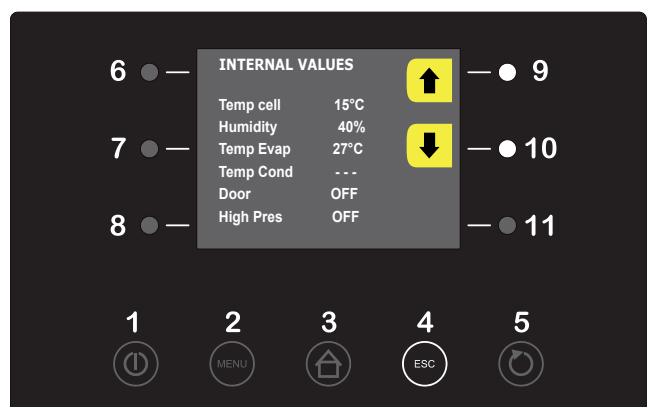
- ▶ The screen will display the current alarms list
- ▶ Press the UP-DOWN keys (9-10) to scroll through the alarms, if the alarm is ON it is active, if it is OFF it is not active.
- ▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS



- ▶ To view the INTERNAL VALUES during a working MANUAL COOLING cycle press the MENU key (2)
- ▶ Press the UP-DOWN keys (9-10) to select the INTERNAL VALUES then press the SET key (11)

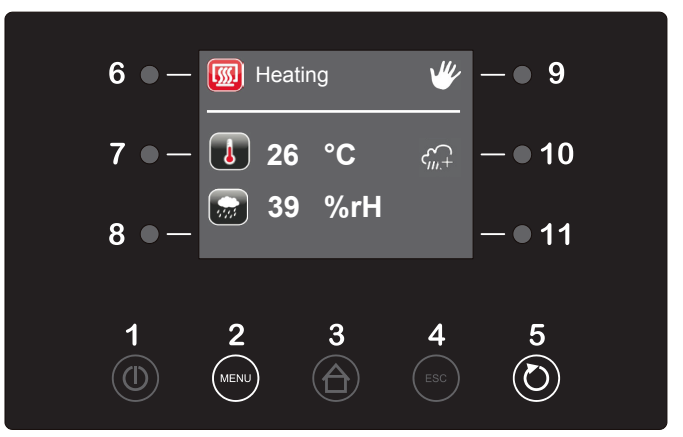


- ▶ The screen will display the INTERNAL VALUES list.
- ▶ Press the UP-DOWN keys (9-10) to scroll through the INTERNAL VALUES
- ▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS menu



PLEASE NOTE: The MANUAL DEFROSTING menu is activated only if the evaporator temperature is lower than the final defrost end temperature.
 To cancel the MANUAL COOLING cycle press the START/STOP button (5) for two consecutive times. The display will go back to the Home screen.

🔧 10.3 Setting-up and implementation of a MANUAL HEATING cycle:

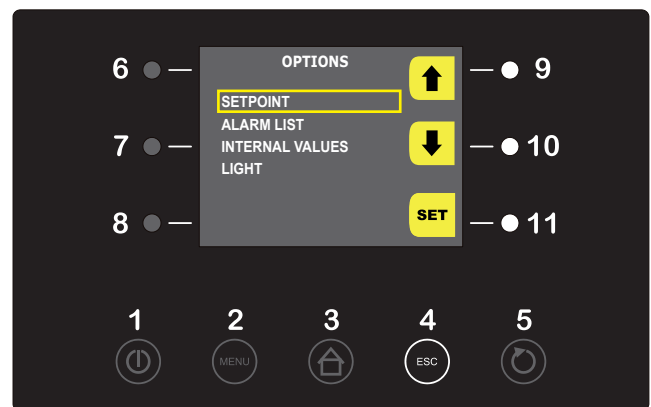
<p>▶ Press Key  MANUAL (6)</p>	
<p>▶ Press one of the three right keys (9-10-11) to execute a MANUAL HEATING cycle</p>	
<p>▶ Press the UP-DOWN keys (9-10) and select the TEMPERATURE parameters. Press the - and + keys (8-11) to modify its value</p> <p>▶ Press the UP-DOWN keys (9-10) and select the HUMIDITY parameters . Press the - and + keys (8-11) to modify its value</p> <p>▶ Press the START/STOP key (5) to start a MANUAL HEATING cycle</p> <p>PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.</p>	
<p>▶ Once the MANUAL HEATING cycle is working, the following screen shall be displayed.</p>	

► You may view the following list of OPTIONS by pressing the MENU key (2) during a MANUAL HEATING cycle:

- SETPOINT
- ALARMS LIST
- INTERNAL VALUES
- LIGHT

► Press the MENU key (2) to display the SETPOINT during a working MANUAL HEATING cycle.

► Select with the UP-DOWN keys (9-10) the SETPOINT function then press the SET key (11)

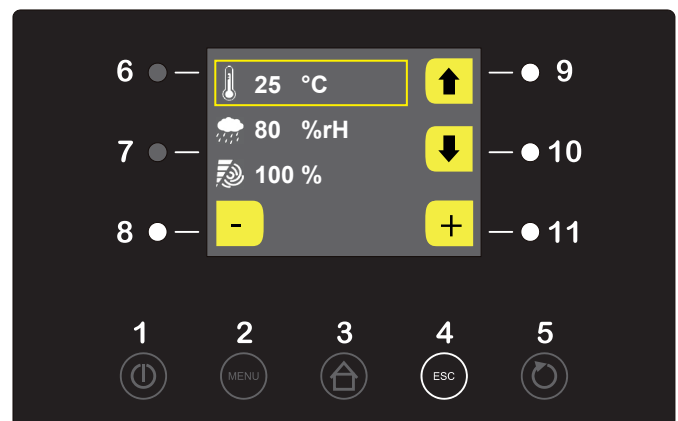


► To modify the defined TEMPERATURE value press the – and + keys (8-11)

► Press the UP-DOWN keys (9-10) and select the HUMIDITY parameters. Press the - and + keys (8-11) to modify its value.

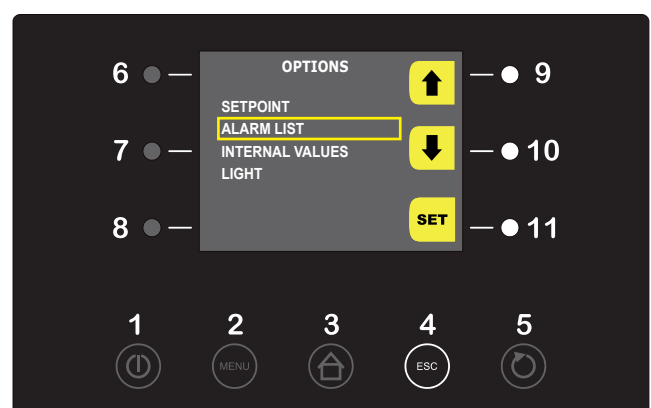
► When the operation is over either press the ESC button (4) to go back to the OPTIONS menu

PLEASE NOTE: The fans speed adjustment function is disabled during all the process steps as it is automatically set.

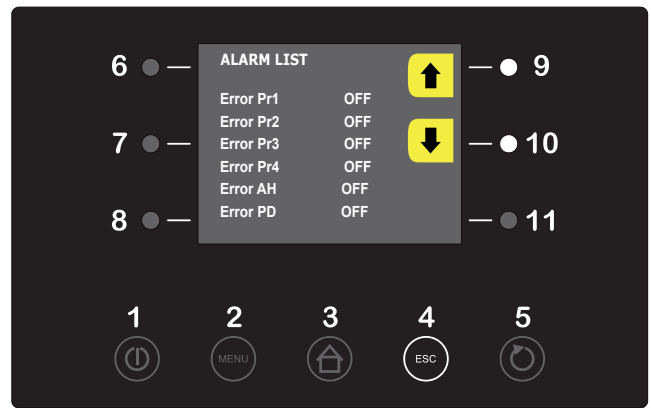


► To display the ALARMS LIST during a working MANUAL HEATING cycle press the MENU key (2).

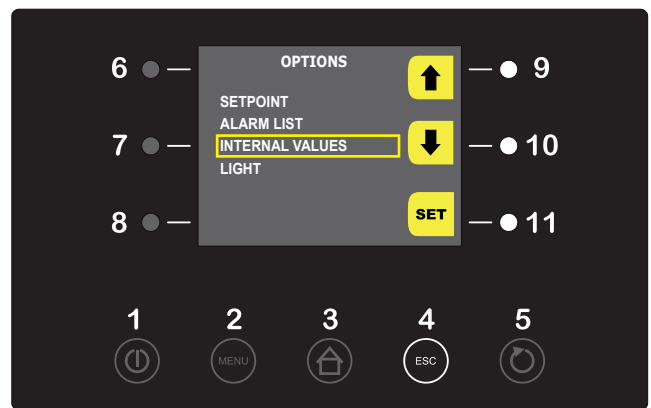
► Select with the UP-DOWN keys (9-10) the ALARMS LIST item then press the SET key (11).



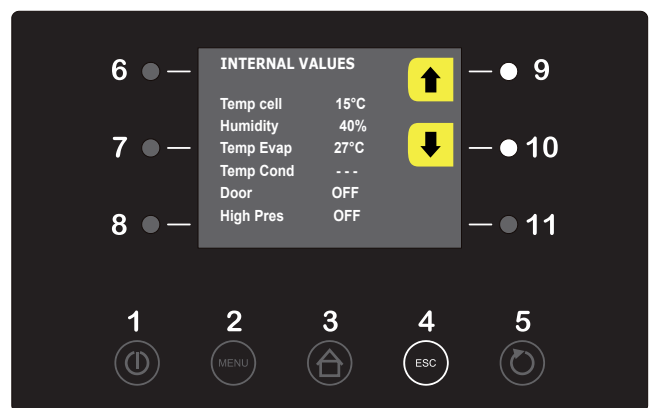
- ▶ The display will show the current alarms list
- ▶ Press the UP-DOWN keys (9-10) to scroll through the alarms list, if an alarm is ON it is active.
- ▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS menu



- ▶ Press the MENU key (2) to display the INTERNAL VALUES during a working MANUAL HEATING cycle.
- ▶ Press the UP-DOWN keys (9-10) to select the INTERNAL VALUES then press the SET key (11)




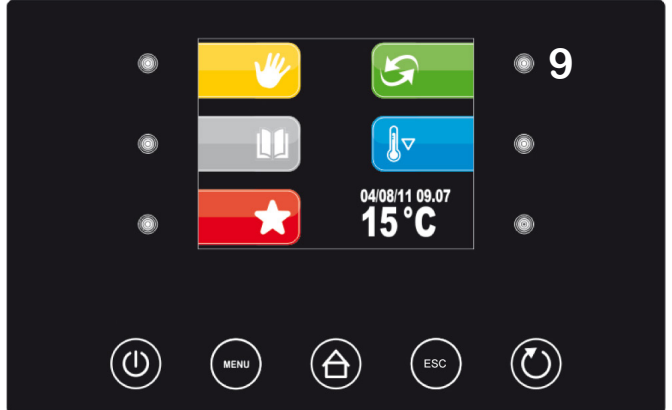
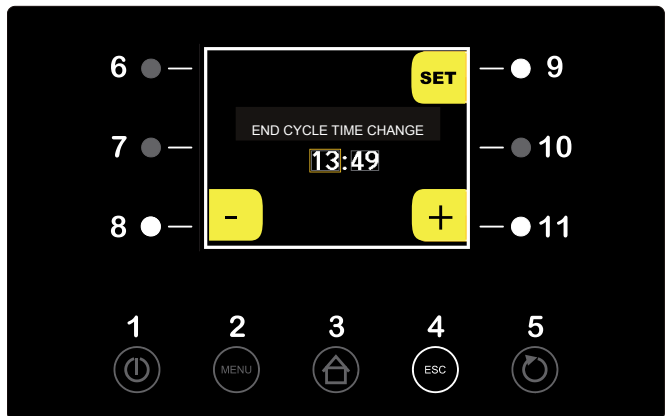
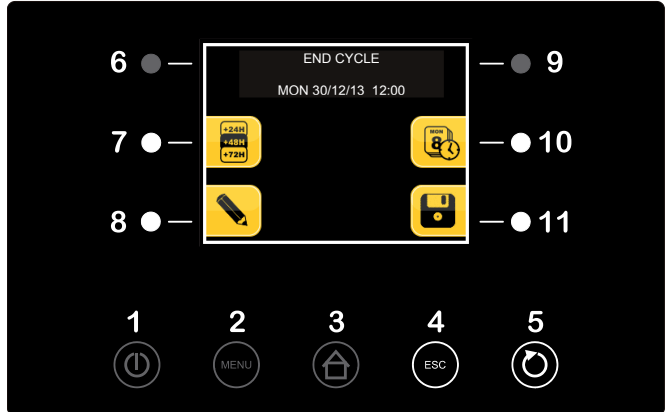

- ▶ The screen will display the list of INTERNAL VALUES
- ▶ Press the UP-DOWN keys (9-10) to scroll through the INTERNAL VALUES, the temperatures and the relays status for the unit running will be displayed. Such values cannot be modified.
- ▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS menu or do not work for 60 seconds.



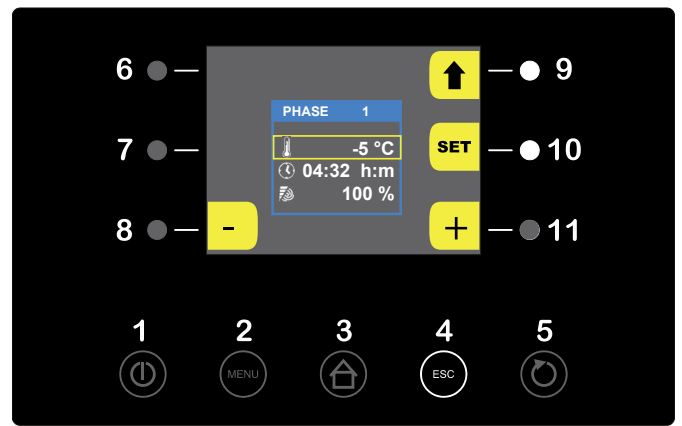
To cancel a MANUAL HEATING cycle press the START/STOP button (5) for two consecutive times. The display will go back to the Home screen.

10.4 Setting-up and implementation of an AUTOMATIC cycle :

The selection of the AUTOMATIC menu allows you to set up a complete retarded proofing process.

<p>► Press key  AUTOMATIC (9)</p>	
<p>► Press the + button or the minus button to set the end of cycle time</p> <p>► Press SET (9) to confirm the hour and move to change minutes after modification</p> <p>► push the key SET (9) again to confirm the time of the end of the cycle and move to the next screen</p>	
<p>The screen shows the day and time for end of stroke and four selection options</p> <p>-Hourly (7) time slot +24 +48 +72</p> <p>-Clock (10)</p> <p>-Pencil (8)</p> <p>-Save data (11)</p>	
<p>Hourly -time slot (7) +24 +48 +72 by pushing it delays the end time 24h 48h 72h cycle or leaving unchanged the end time cycle and the fermolievitazione program:</p> <p>-Watch (10) Pushing it back to set the time for the end of cycle</p>	

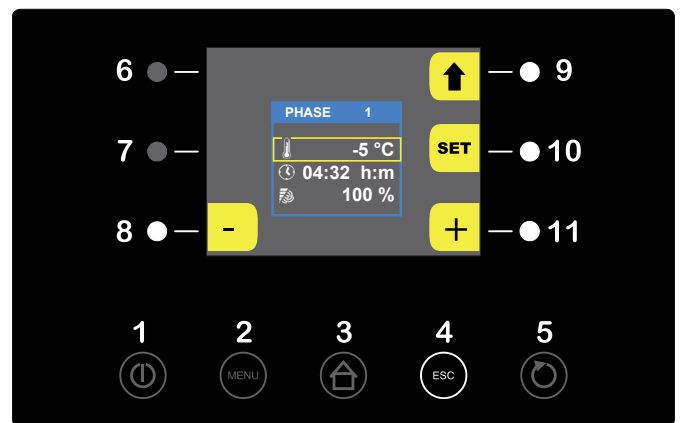
▶ Press key (8)  to set up the AUTOMATIC starting cycle parameters.



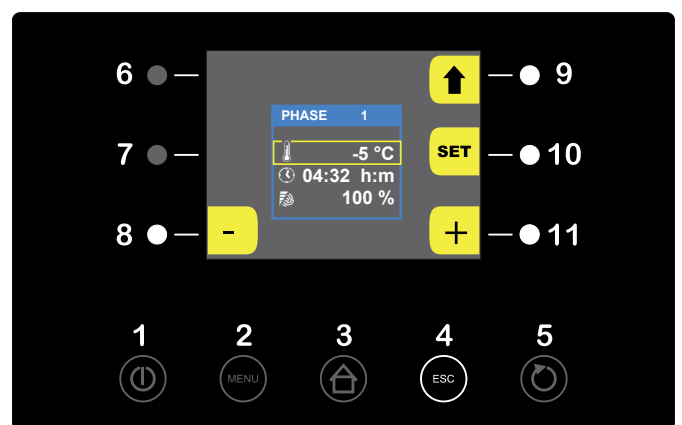
▶ Press the SET key (10) to modify the parameters relative to the first “BLOCK” phase of the automatic RETARDED PROOFING CYCLE.

- Temperature
- Duration

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.



- ▶ Press the - and + keys (8-11) to modify the values
- ▶ Press the SET key (10) to confirm
- ▶ When the operation is over press the UP key (9) to proceed to the next step

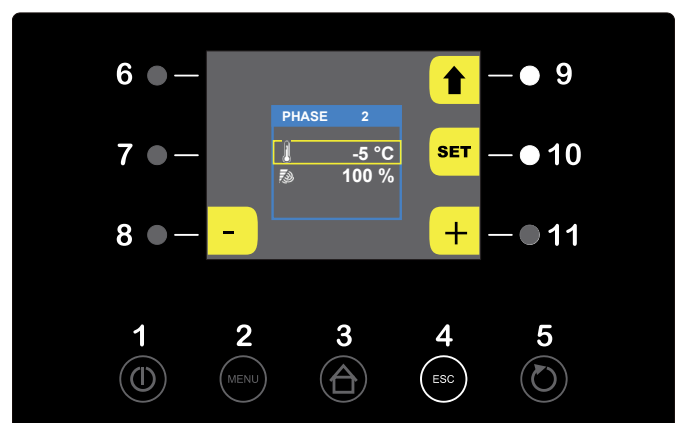


▶ Press the SET key (10) to modify the parameters relative to the second “PRESERVATION” phase of the automatic RETARDED PROOFING cycle.

- Temperature

- ▶ Press the – and + keys (8-11) to modify the TEMPERATURE values
- ▶ Press the SET key (10) to confirm
- ▶ When the operation is over press the UP key (9) to proceed to the next step

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set



▶ Press the SET key (10) to modify the parameters relative to the third “PROOFING” phase of the automatic RETARDED PROOFING cycle.

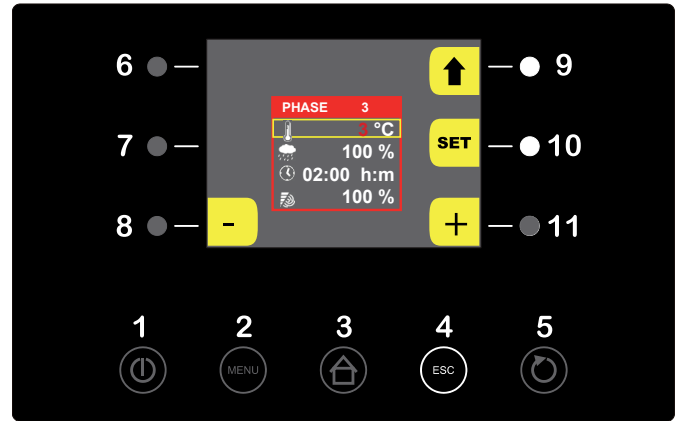
- Temperature
- Humidity
- Duration

▶ Press the - and + keys (8-11) to modify values

▶ Press the SET key (10) to confirm

▶ When the operation is over press the UP key (9) to proceed to the next step

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set .



▶ Press the SET key (10) to modify the parameters relative to the fourth “LEAVENING” phase of the automatic RETARDED PROOFING cycle.

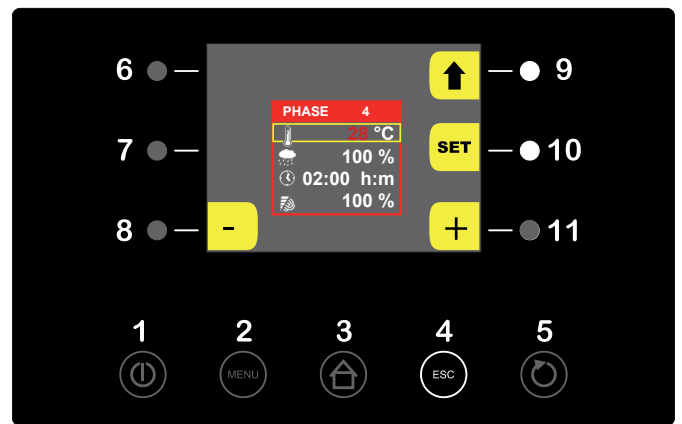
- Temperature
- Humidity
- Duration

▶ Press the – and + keys (8-11) to modify values

▶ Press the SET keys (10) to confirm

▶ When the operation is over press the UP key (9) to proceed to the next step

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.



PLEASE NOTE : to skip one or more single step you should set its duration at 00:00 h:m

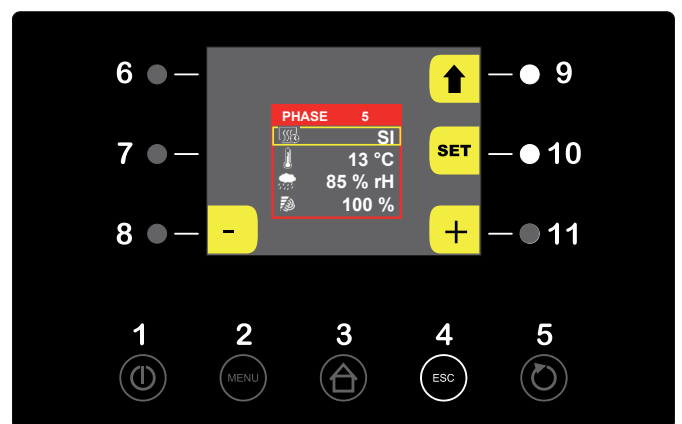
▶ Press the SET key (10) to modify the parameters relative to the fifth “DELAYED BAKING” phase of the automatic RETARDED PROOFING cycle.

- Delay baking
- Temperature
- Humidity

▶ Press the – and + keys (8-11) to modify values

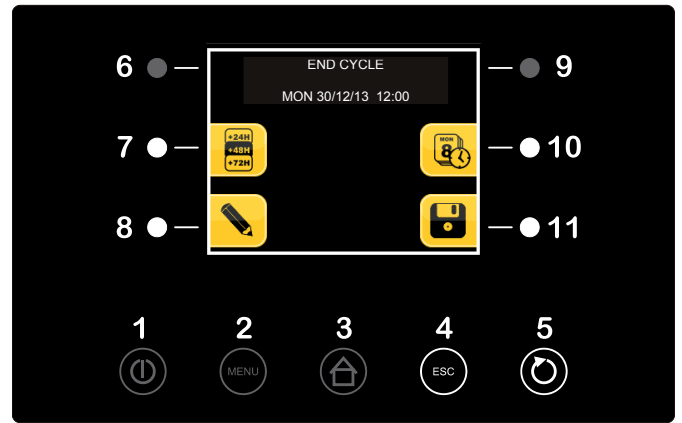
▶ Press the SET button (10) to confirm

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.

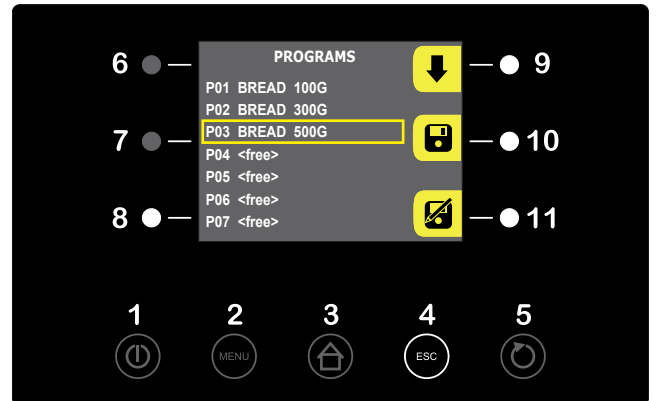


▶ When all the programming phases of the AUTOMATIC CYCLE have been completed, press the UP key (9) to review the set values of the different cycle steps.

- ▶ To save the new set cycle press the ESC key (4)
- ▶ Press the SAVE DATA button (11)

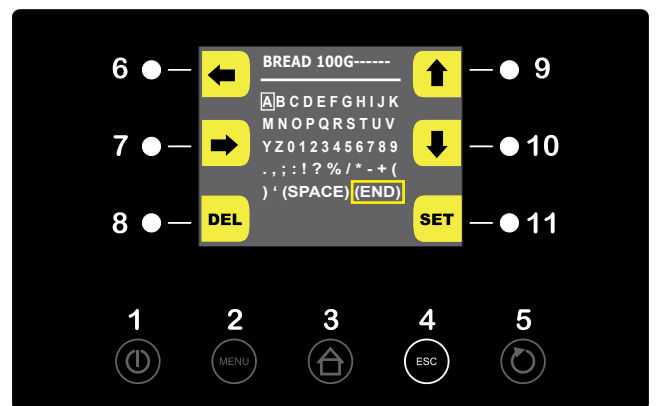


- ▶ Press the DOWN key (9) to save the programme with a name already existing in the list then press the SAVE key (10) or save the programme with a new name by pressing the SAVE AS key (11)



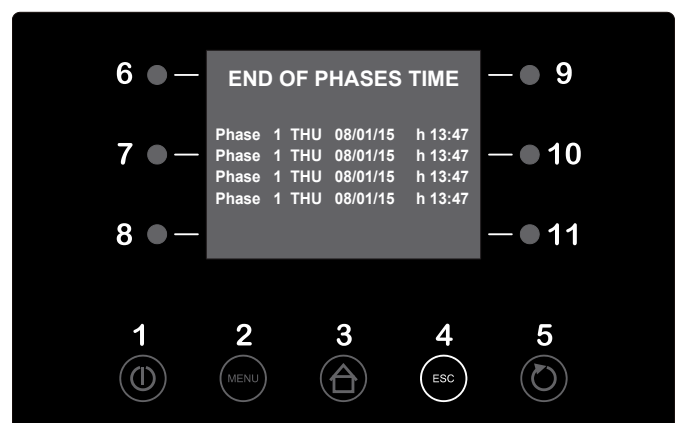
To save the programme with a new name:

- ▶ Press the direction keys (6-7-9-10) to select the letters
- ▶ Press the SET key (11) to confirm
- ▶ Press the DEL key (8) to cancel
- ▶ Select END to confirm and save the name of the programme



Each recalled cycle always suggests the time with which the program has been saved

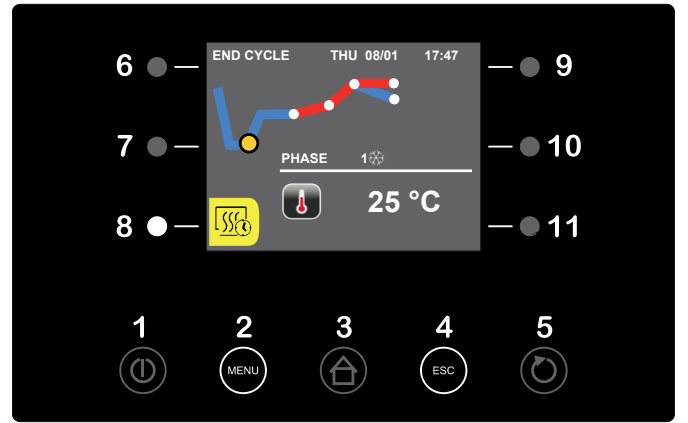
- ▶ Press the START/STOP keys (5) to view the schedules of the end phase
- ▶ Press the START/STOP keys (5) again to start the automatic cycle



► The display will show the status of the current PHASE, the end-of-cycle date and the temperature.

► To deactivate the DELAYED BAKING phase press the (8) key

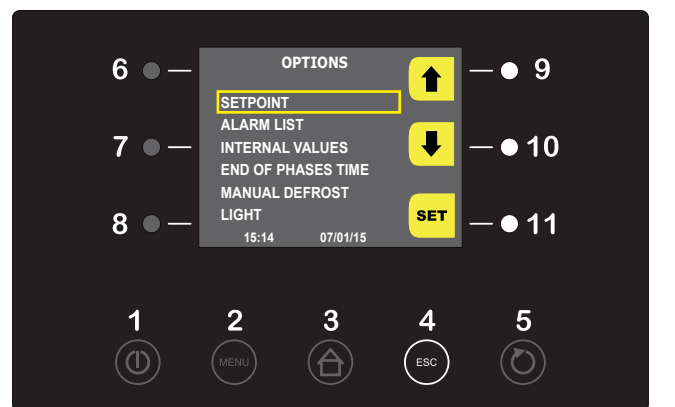
At the end of the program the machine stops automatically in STAND-BY



During the implementation of an AUTOMATIC CYCLE press the MENU key (2) to view the following options:

- SETPOINT
- ALARMS LIST
- INTERNAL VALUES
- END-OF-PHASE TIME
- MANUAL DEFROSTING
- LIGHT

► Press the MENU key (2) to modify the SETPOINT during a working AUTOMATIC CYCLE and select with the UP-DOWN keys (9-10) the SETPOINT item then press the SET key (11)

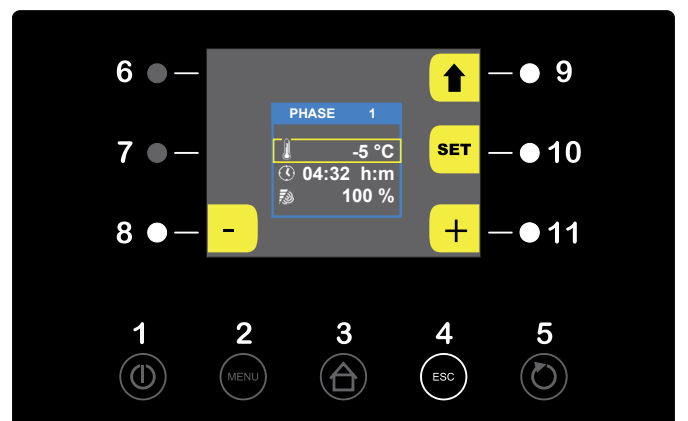


► Press the – and + keys (8-11) to modify the defined SETPOINT

► Press the 9 button to move to the next phase

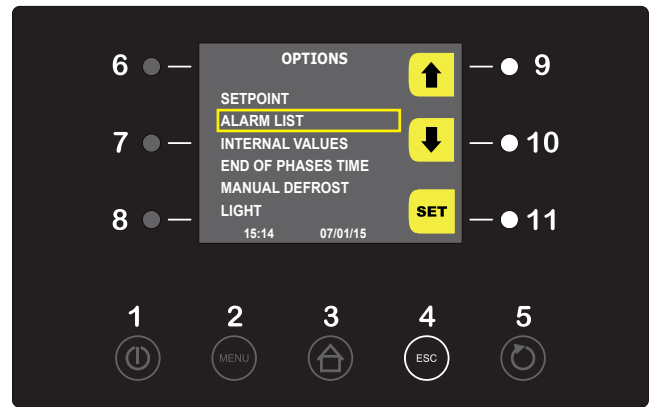
► When the operation is over either press the ESC key (4) to go back to the OPTIONS menu

PLEASE NOTE: The fans speed adjustment function is disabled as it is automatically set.



▶ Press the MENU key (2) to view the ALARMS LIST during a working AUTOMATIC CYCLE.

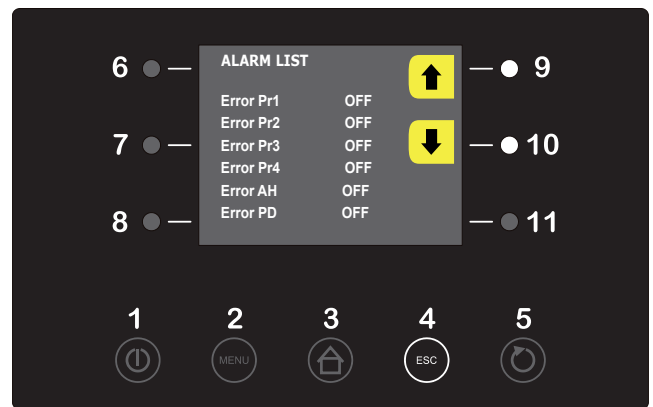
▶ Select with the UP-DOWN keys (9-10) the ALARMS LIST item then press the SET key (11)



▶ The display will show the alarms list (active alarms are identified with ON)

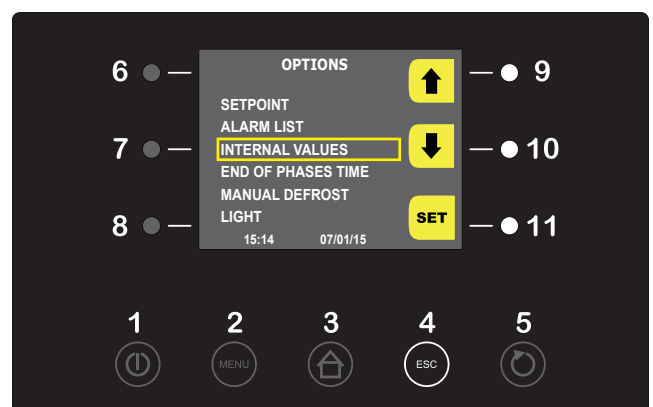
▶ Press the UP-DOWN keys (9-10) to scroll through the alarms

▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS menu or do not work for 60 seconds.



▶ Press the MENU key (2) to display the INTERNAL VALUES during a running AUTOMATIC CYCLE

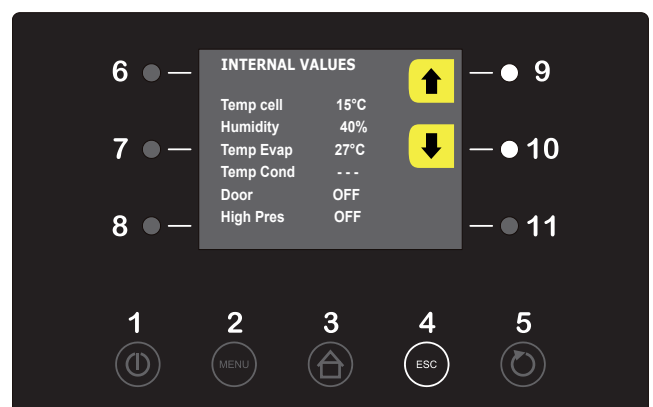
▶ Press the UP-DOWN keys (9-10) to select the INTERNAL VALUES then press the SET key (11)



▶ The display will show the list of the INTERNAL VALUES

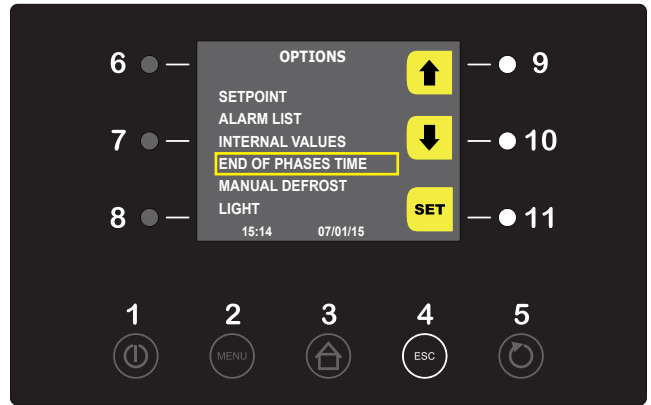
▶ Press the UP-DOWN keys (9-10) to scroll down the INTERNAL VALUES

▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS menu or do not work for 60 seconds.



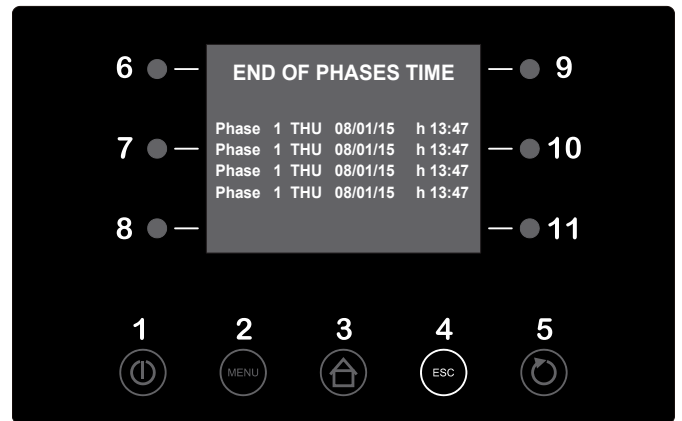
▶ Press the MENU key (2) to view the END-OF-PHASES TIME during a running AUTOMATIC CYCLE.

▶ Press the UP-DOWN keys (9-10) to select the END-OF-PHASES TIME then press the SET key (11)



▶ The display will show the list of the END-OF-PHASES TIME

▶ When the operation is over either press the ESC key (4) to go back to the OPTIONS menu or do not work for 60 seconds.

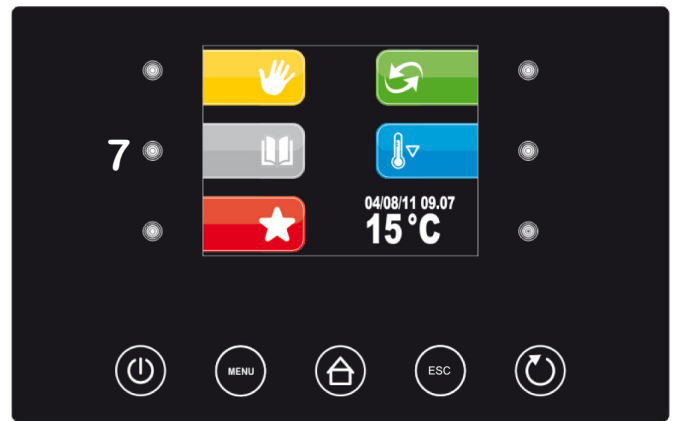


To cancel the AUTOMATIC cycle press the START/STOP button (5) for two consecutive times. The display will go back to the Home screen.

10.5 PROGRAMS:

The PROGRAMS menu allows you to select a retarded proofing cycle among the 10 available programme locations.

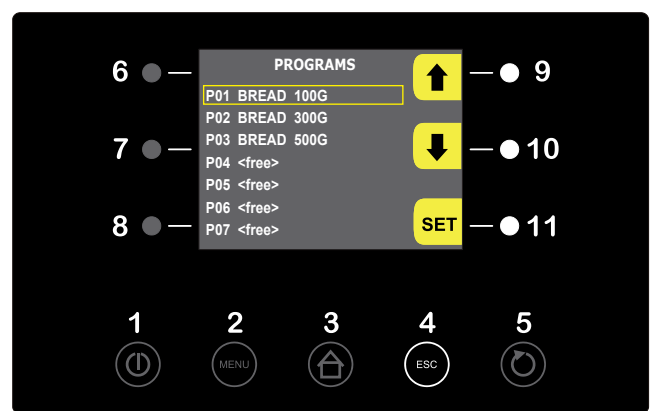
▶ Press key  PROGRAMS (7)



▶ Press the UP-DOWN keys (9-10) to scroll down the list

▶ Press the SET key (11) to select the desired program.

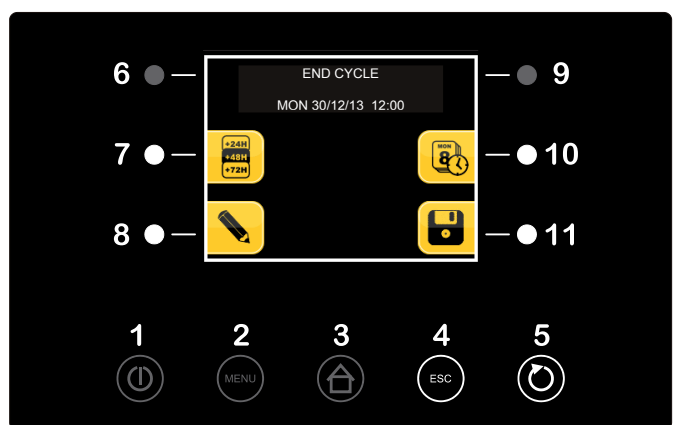
▶ Press the START/STOP key (5) to start the selected program or



▶ Press the CHANGE VALUES key (8) to modify the SETs of the different phases (see Par. 10.4 page 20)

The screen shows the day and time for end of stroke and four selection options

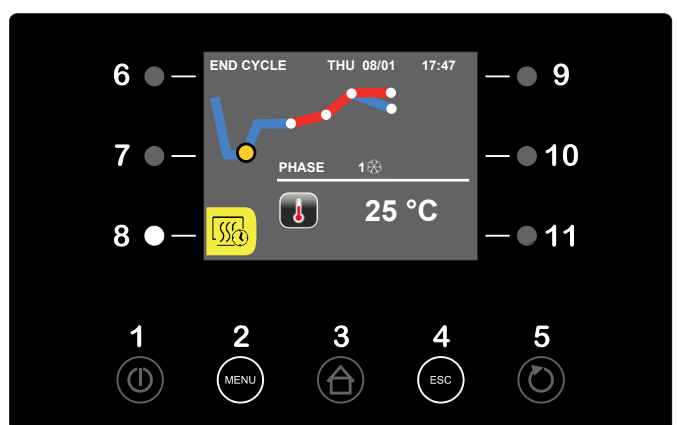
- Hourly (7) time slot +24 +48 +72
- Clock (10)
- Pencil (8)
- Save data (11)



▶ Press the START/STOP key (5) twice to start the selected program

▶ The display will show the current status of the running PHASE, the current end-of-cycle date and the temperature.

▶ Press the (8) key to deactivate the DELAYED BAKING phase. The same options of the AUTOMATIC CYCLE will be available by pressing the MENU key (2) during the running of a PROGRAM (Chapter 10.4 page 20)



► **Retarded proofing process already stored**

As an example it has been stored 3 programs : Bread 100 gr., Bread 300 gr., Bread 500 gr.

P01 - Bread 100 gr.					
	PHASE 1	PHASE 2	PHASE 3	PHASE 4	PHASE 5
	COOLING	STORAGE	PROOFING	LEAVENING	DELAYED BAKING
Temperature	-5	2	16	28	22
Humidity	NOT ACTIVATED	NOT ACTIVATED	80%	80%	75%
Time	03:30 (hh:mm)	AUTOMATIC	03:00 (hh:mm)	2:00 (hh:mm)	INFINITE
Fan speed	100%	100%	100%	100%	100%

P02 - Bread 300 gr.					
	PHASE 1	PHASE 2	PHASE 3	PHASE 4	PHASE 5
	COOLING	STORAGE	PROOFING	LEAVENING	DELAYED BAKING
Temperature	-5	0	16	28	22
Humidity	NOT ACTIVATED	NOT ACTIVATED	80%	80%	75%
Time	04:00 (hh:mm)	AUTOMATIC	03:30 (hh:mm)	02:30 (hh:mm)	INFINITE
Fan speed	100%	100%	100%	100%	100%

P03 - Bread 500 gr.					
	PHASE 1	PHASE 2	PHASE 3	PHASE 4	PHASE 5
	COOLING	STORAGE	PROOFING	LEAVENING	DELAYED BAKING
Temperature	-6	-2	16	28	22
Humidity	NOT ACTIVATED	NOT ACTIVATED	80%	80%	75%
Time	04:30 (hh:mm)	AUTOMATIC	04:00 (hh:mm)	03:00 (hh:mm)	INFINITE
Fan speed	100%	100%	100%	100%	100%

The remaining 7 positions, on 10 available are personalised directly by the customer himself.

10.6 PRE-COOLING CYCLE:

The purpose of the pre-cooling cycle is to lead the cell to a defined temperature before selecting and starting a retarded proofing cycle.

Once the pre-cooling temperature is reached, the buzzer sounds in an intermittent manner indicating that the machine is ready to perform a cycle.

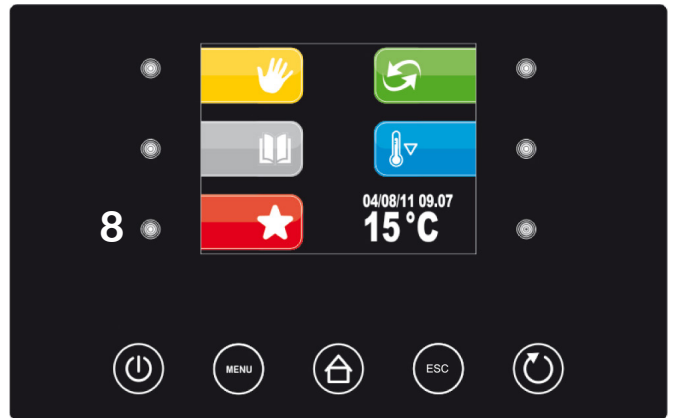
The pre-cooling cycle goes on running until the START/STOP key is pressed or up to the starting of an automatic or manual cycle.

<p>▶ Press key  PRE-COOLING (10)</p>	
<p>▶ Press the - and + keys (8-11) to modify the temperature</p> <p>▶ Press the START/STOP key (5) to start the PRE-COOLING cycle</p>	
<p>▶ The display will show a flashing white triangle on the PRE-COOLING icon (10)</p> <p>The cycle may last until you start a program. When the defined temperature is reached an acoustic signal will sound.</p> <p>▶ To cancel the PRE-COOLING cycle hold the START/STOP key (5) pressed for more than 5 seconds.</p>	

10.7 FAVOURITE RUNNING CYCLES :

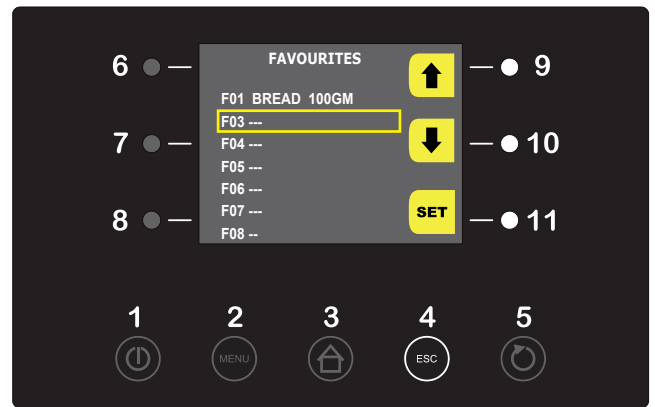
This menu allows you to recall the favourite running cycles promptly, i.e. the last 10 implemented cycles.

► Press key  FAVOURITES (8)



► Press the UP-DOWN keys (9-10) to scroll down the list of favourite programs

► Press the SET key (11) to select a favourite program



► If necessary, press the CHANGE VALUES key (8) to modify the SETs of the different phases (see Par. 10.4 page 20)

The screen shows the day and time for end of stroke and four selection options

- Hourly (7) time slot +24 +48 +72
- Clock (10)
- Pencil (8)
- Save data (11)

► Press the START/STOP key (5) twice to start the selected program.

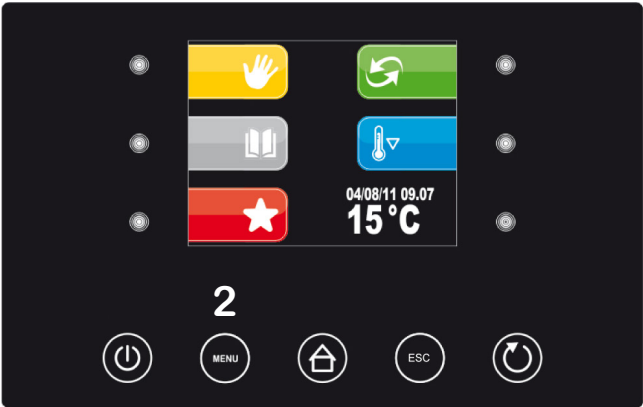
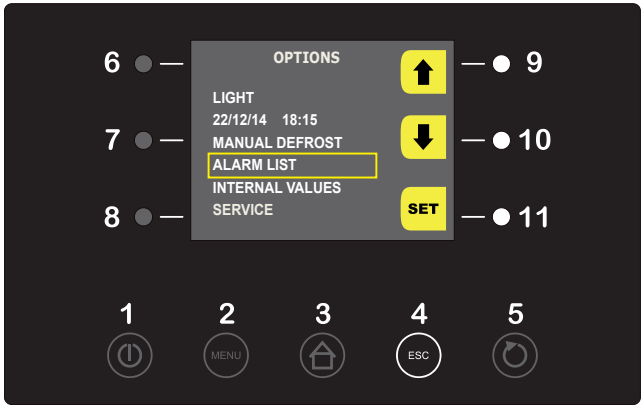
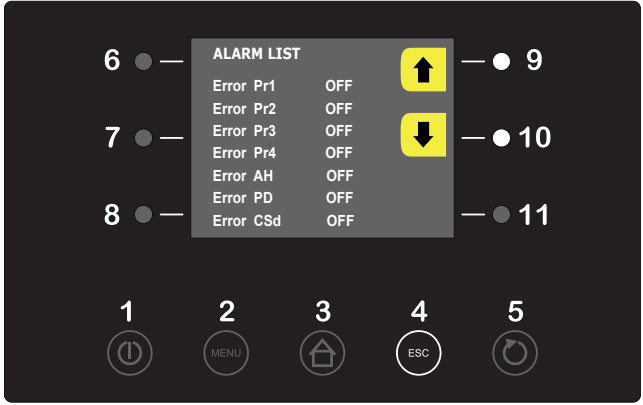
The management of the cycle will be the same as the setting of an automatic cycle



To cancel the cycle hold the START/STOP button (5) for two consecutive times.. The display will go back to the Home screen.

10.8 ALARMS

This page allows you to enter the ALARMS menu .

<p>► Premere key MENU (2),</p>	
<p>► Select with UP-DOWN keys (9-10) ALARMS LIST item then press the SET key (11)</p>	
<p>► Press the UP-DOWN keys (9-10) to scroll through the alarms list .</p> <p>Active alarms will be identified with ON</p> <p>► Either press the ESC key (4) to terminate or do not work for 60 seconds.</p>	

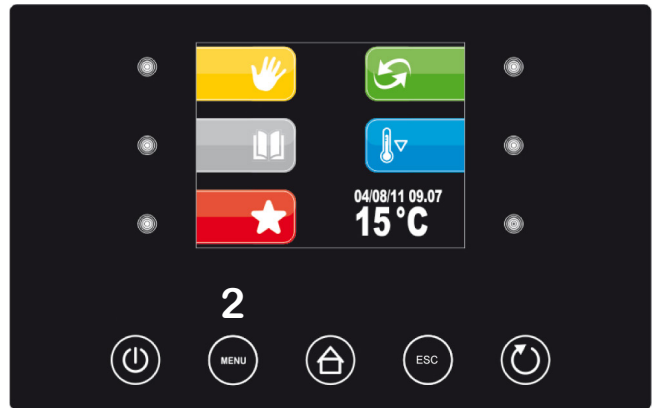
List of alarms which may occur:

ALARM	DESCRIPTION	CAUSE	SOLUTION
Pr1	Cell probe error	• Cell probe fails	• Replace probe
Pr2	Evaporator probe error	• Evaporator probe fails	• Replace probe
Pr3	Condenser probe error	• Disabled	• Disabled
Pr4	Humidity probe error	• Humidity probe is faulty	• Replace the probe
AH	Maximum temperature alarm	• Cell probe is faulty • Control unit is faulty • Cooling system is faulty	• Service • Service • Service
PD	Poup-Down compressor alarm	• Disabled	• Disabled
CSd	Blocked Compressor alarm	• Disabled	• Disabled
COH	Blocked Compressor alarm	• Disabled	• Disabled
rtc	Internal clock error	• The device has not worked for a long period • Control unit is faulty	• Switch on the device and set the date again • Service
CtH	Compressor thermal protector	• Disabled	• Disabled
ErC	No compatibility between interface and control modu-	• Firmware of setting - instrument is not compatible	• Service
ErL	No communication between interface and control module	• Interface connection is either incorrect or faulty	• Check proper connection
PF	Interruption of power supply to the machine	• Power failure may have occurred	• Press any key to cancel the alarm
id	Open door alarm	• The door has been kept open	• Close the door
HP	High pressure alarm	• Disabled	• Disabled
LP	Low pressure alarm	• Disabled	• Disabled

10.9 MANUAL DEFROSTING

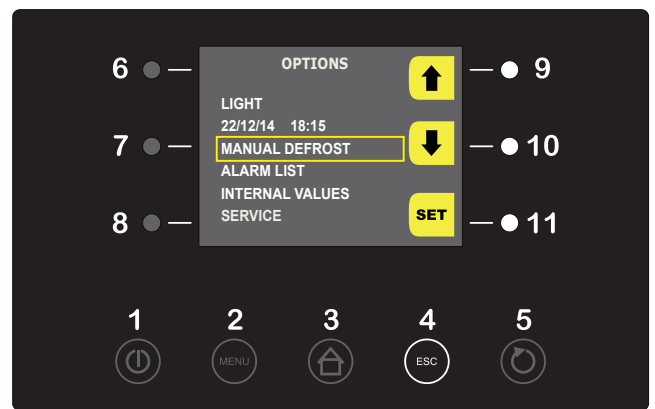
To start a MANUAL DEFROSTING cycle proceed as follows.

► Premere the key MENU (2),



► Select with the UP-DOWN keys (9-10) the MANUAL DEFROSTING item then press the SET key (11)

The defrosting cycle will start if the evaporator temperature is lower than the defined value for the defrosting completion, only

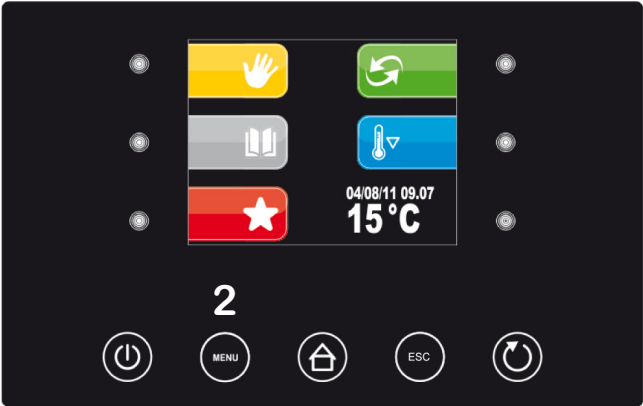
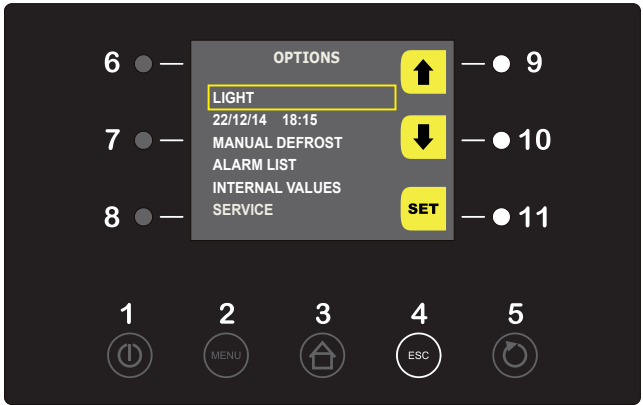


► The display will go back to the Home screen where the defrost icon relative to the MANUAL DEFROSTING cycle running will appear in the center of the picture display.



10.10 INTERNAL LIGHT SWITCHING-ON (for cabinets supplied with glass door only)





To switch on the internal light proceed as follows.

<p>► Press key MENU (2),</p>	
<p>► Select with the UP-DOWN keys (9-10) the LIGHT item then press the SET key (11)</p> <p>The machine internal LIGHT will switch on.</p> <p>Press the SET key (11) to switch off the light</p>	

It is possible to switch on the internal LIGHT at any time even when the machine is running by pressing the MENU key (2) and repeating the above procedure.

10.11 Detailed description of the icons relative to the Controllers Status

During the implementation of a cycle (either Manual or Automatic) the status of the main controllers shall be displayed by means of icons.

	<ul style="list-style-type: none"> ▶ White ON : compressor is activated ▶ Yellow ON: compressor activation is required ▶ OFF : compressor is not active
	<ul style="list-style-type: none"> ▶ ON : heating is activated ▶ OFF: heating is not active
	<ul style="list-style-type: none"> ▶ ON : humidification is activated ▶ OFF : humidification is not active
	<ul style="list-style-type: none"> ▶ ON : dehumidification is activated ▶ OFF : dehumidificazione is not active

Buzzer silencing

Press and release any key when the buzzer is sounding.

Alarms

When an alarm signal occurs a pop-up window opens stating the current alarm code. The buzzer sounds in an intermittent manner until you press any key silencing the buzzer and making the pop-up window disappear.

The icon indicating the current alarm is still present on the screen 

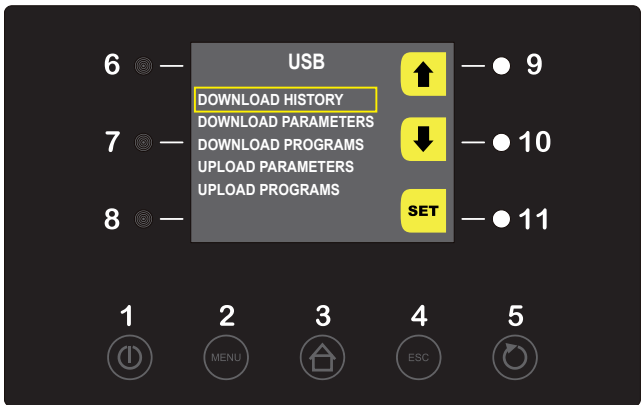
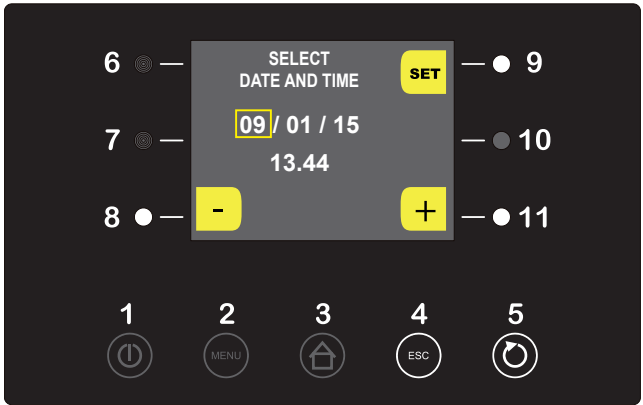
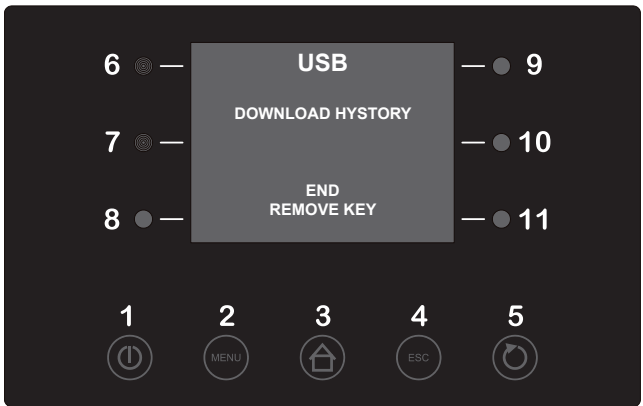
10.12 USB Host Port

By inserting a USB stick you may have the possibility to carry out the following operations:

- ▶ Download the data relative to the cycles performed on the USB stick (historical records)
- ▶ Download the saved parameters onto the USB stick (service)
- ▶ Download the saved programs onto the USB stick (service)
- ▶ Upload the parameters contained in the USB stick (service)
- ▶ Upload the programs contained in the USB stick (service)

10.13 Download of data relative to the cycles performed on the USB stick (historical records)

It allows to record the data relative to the performed cycles onto the USB stick and view them on any PC by means of Excel computer program.

<p>▶ If ON put the card in STAND-BY mode by pressing the ON/OFF key (1)</p> <p>▶ Insert the USB stick into the USB host port</p> <p>▶ Select with the UP-DOWN keys (9-10) the DOWNLOAD HISTORY menu then press the SET key (11)</p>	
<p>▶ Select with the – and + keys (8-11) date and time</p> <p>▶ Press the SET key (9) to confirm</p>	
<p>▶ Press the START/STOP key (5) to download data relative to performed cycles onto the USB stick.</p> <p>▶ When the operation is over take out the USB stick. This option saves a text file (CSV) onto the USB stick that may be displayed on any type of PC fitted with EXCEL program</p>	

The download file will be a CSV format, i.e. it can be simply open with a double click by any computer fitted with Excel program.

The recorded files have a sequential number accordingly with the number of times they have been unloaded.

In this way the name of file could change in “log00n00001.csv”, “log00n00002.csv”, etc.

All collected data will be automatically entered in tabular form on a Excel sheet, separated into columns and rows. You can then obtain tables and graphs (see example) depending on your needs.

EVFTFT618			Cell probe	Evaporator probe	Umidity probe
			°C	°C	%
12/03/2015 14.00	Start		19	19	44
	State cycle	In progress			
	Type of cycle	Manual			
	Number of phase	Heating			
	Defrost cycle	Off			
	Status compressor	Off			
	State light	Off			
	State humidifier	Off			
	State dehumidifier	Off			
	State defrosting	Off			
	State desistance	Off			
	State steam generator	Off			
12/03/2015 14.02	Event		20	20	44
	High Press. alarm	Present			
12/03/2015 14.03	Event		20	20	44
	High Press. alarm	Not present			
12/03/2015 14.05	sampling		20	20	44
12/03/2015 14.08	event		20	20	43
	High Press. alarm	Present			
12/03/2015 14.08	event		20	20	43
	High Press. alarm	Not present			
12/03/2015 14.09	Event		20	20	43
	Thermal probe	Present			
12/03/2015 14.09	Event		20	20	43
	Thermal probe	Not present			
12/03/2015 14.10	Sampling		20	20	42
12/03/2015 14.11	Stop		20	20	42
12/03/2015 14.11	Start		20	20	42
	State cycle	In progress			
	Type of cycle	Automatic			
	Number of Phase	Phase 1			
12/03/2015 14.16	Sampling		21	21	43
12/03/2015 14.16	Stop		21	21	43

CHAPTER 10 NOISE LEVEL

The noise threshold of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table is lower than 70 dB (A).

CHAPTER 11 MATERIALS AND FLUID USED

The materials in contact or which may come into contact with foodstuffs comply with the relevant directives.

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table have been designed and built in such a way that these materials can be cleaned before each use.

The coolants used R404A/R290 conform to the relevant provisions of law (see Table 1). R404A is a fluorinated gas covered by the Kyoto Protocol with a GWP potential of 3300



The symbol  indicates that this product must not be treated as household waste.

To prevent potential negative consequences for the environment and human health, make sure that this product is properly disposed of and recycled.

For more information regarding the disposal and recycling of this product, please contact your Distributor, after sale Service, or waste treatment Service.



CHAPTER 13 TRANSPORT AND HANDLING



The transport and handling of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table must only be done while maintaining the vertical position, observing the markings on the packaging.

The manufacturer disclaims any liability for problems resulting from transport performed under conditions other than those specified above.

The accessories of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table (guides, grilles, trays, remote condensing unit with pipes) are packaged separately and placed inside the unit.

The retarder-proofer/dough retarder refrigerated cabinet and refrigerated table are mounted on a wooden base with screws and packaged with polyethylene, carton, crate or boxes.

Regarding the disposal of the packaging it is necessary to refer to current regulations in your country.



The movement of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table shall be performed using a fork lift or pallet trucks equipped with suitable forks (length of at least 2/3 of the unit).

The dimensions and masses of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table packed are shown in Table 1.

The limits of stackability and the centre of gravity are indicated on the label of the package.

13.1 Positioning operations

Since the incorrect positioning of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table can cause damage to the same, jeopardizing its proper functioning and cause risks to the personnel, the installer must comply with the following general rules:

- position the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table keeping a minimum distance of 3 cm from any wall
- the environment must be sufficiently ventilated
- position the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table away from heat sources
- avoid exposure to direct sunlight
- remove the polyethylene, cardboard or wood packaging



Polyethylene is dangerous for children

- remove any accessories with external connections

Removing the wooden base (fig. 4) : tilt the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table sideways and unscrew the two self-tapping screws (cabinet solely) , lift the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table and remove the base.

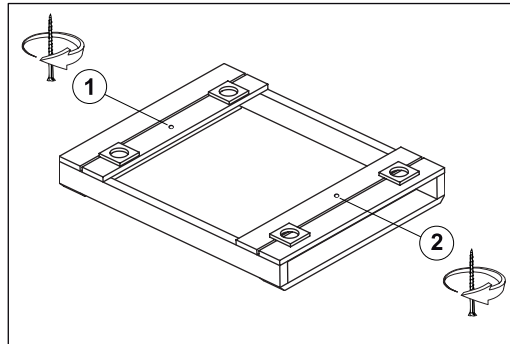


Fig.4



use protective gloves when handling the wooden packaging and the wooden base.

The presence of splinters may cause damage to your hands

- remove the PVC film applied as a protection to the outer surfaces of the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table

- position the retarder-proofer/dough retarder refrigerated cabinet and refrigerated table using a level with possible adjustment of the feet of the metal base (Fig. 5)

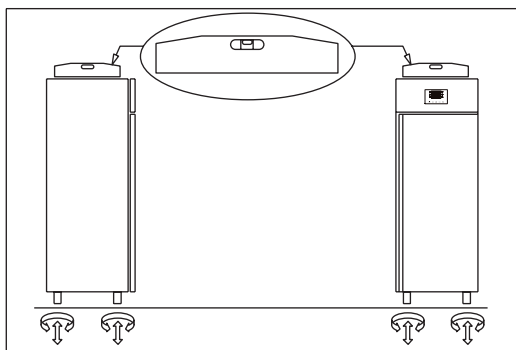
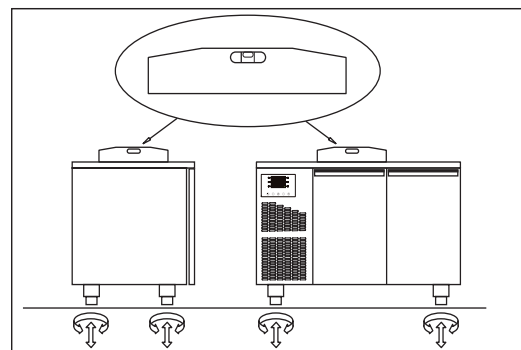


Fig.5



- position the grille holding guide rails in the holes of the racks (Fig. 6)

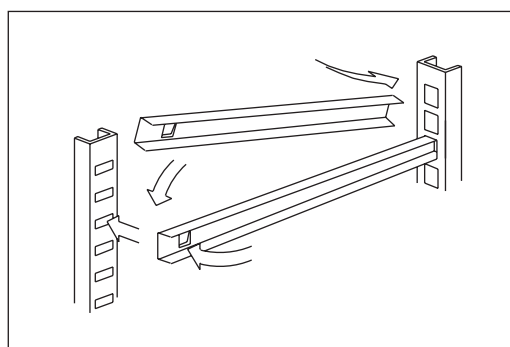


Fig.6

- insert the grilles for food in the special guides
- insert the condensate water drain pan into the special guide rails already fixed under the retarder-proofer/dough retarder table REM.

13.2 Retarder-proofer/dough retarder refrigerated cabinet and refrigerated table REM (Fig. 7)

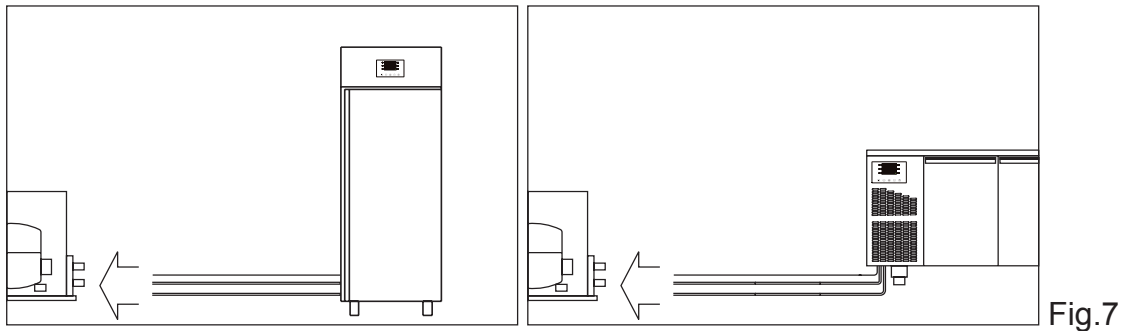


Fig.7

- position the retarder-proofer/dough retarder table REM as described above (Fig. 5)
- prepare the two tubes that come out of the retarder-proofer/dough retarder table and cabinet REM (refer to the technical sheet of the equipment) for the connection to the respective pipes
- connect the pipes of the condensing unit to the pipes of the retarder-proofer/dough retarder table
- create a vacuum and then carry out the loading of the coolant
- make the electrical connection of the retarder-proofer/dough retarder table and cabinet to the condensing unit
- perform a functional test to verify the correct gas charge.

CHAPTER 14 ELECTRICAL WIRING AND CONNECTIONS

The electrical system and connection must be carried out by qualified personnel. Before installation, measure the impedance of the network, the impedance value for the connection to the network must not exceed 0.075 ohm.

For safety reasons you must follow these guidelines:

- verify that the sizing of the electrical system is suitable for the power consumption of the retarder-proofer/dough retarder table and cabinet and that it provides for a differential switch (circuit breaker)
- in case of incompatibility between the outlet and the plug of the retarder-proofer/dough retarder table and cabinet, replace the outlet with another of a suitable type provided that it is in accordance with regulations
- do not insert adapters and/or reductions (Fig. 8)

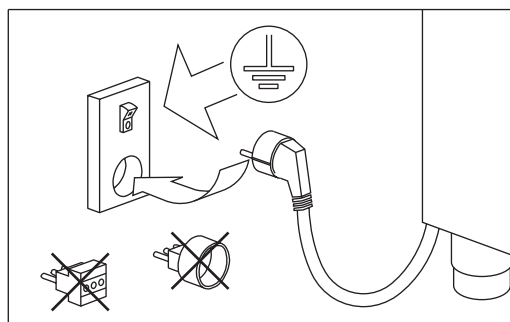


Fig.8



The power cord has the connection type “Y” and it can be replaced exclusively by the manufacturer or authorized technical service



It is essential to correctly connect the retarder-proofer/dough retarder table and cabinet to an efficient earthing system carried out as specified by the applicable provisions of law.

14.1 Connection to the water supply (retarder-proofer solely)

All models of retarder-proofer/dough retarder refrigerated table and refrigerated cabinet need to be connected to a water supply to perform the functions of management and control of humidity. The connection to water supply must be made according to the manufacturer's instructions and by professionally qualified personnel. The fitting of 3/4 for the connection to the water supply is located in the condensing unit of the retarder-proofer cabinets, in the rear, close to the housing of the power supply cable at an height from the ground of cm 190. This unit must only be supplied with cold water, not distilled or demineralized.

The operating pressure should be between 0.1 and 0.5 MPA. Between the water network and the load connection of the equipment 3/4 should be installed a tap to interrupt the passage of water in case of need. In the case the water is hard it is advisable to install a water softener, the presence of solids such as sand can be eliminated by installing a mechanical filter to be inspected and cleaned periodically.

CHAPTER 15 INSTALLATION OPERATIONS

It is important, in order to prevent errors and accidents, to perform a series of checks before starting up the the retarder-proofer/dough retarder table and cabinet in order to identify any damage incurred during transport, handling and connection.

Checks to be performed:

- check the integrity of the power cord (it must not have suffered abrasions or cuts)
- check the solidity of the legs, door hinges, shelf supports
- check the integrity of the internal and external parts (pipes, heating elements, fans, electrical components, etc.) and their fixing
- check that the seals of the doors and drawers have not been damaged (cuts or abrasions) and close with an airtight seal
- check the integrity of the pipes and fittings (REM)

CHAPTER 16 REINSTALLATION

It is necessary to comply with the following procedure:

- disconnect the power cord from the power outlet
- the handling should be carried out as described in chapter 13
- for a new placement and connection, please refer to par. 13.1
- for the REM models proceed to the possible recovery of the coolant gas in accordance with the regulations in force in your country



ATTENTION!

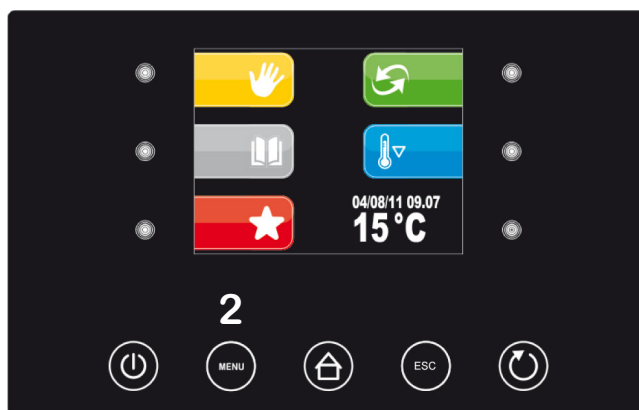
**INSTRUCTIONS RESERVED SOLELY TO TECHNICAL
PERSONNELL**

Users are adviced that any work performed by non-technical staff or unauthorized personnel will produce the voiding of the warranty rules.

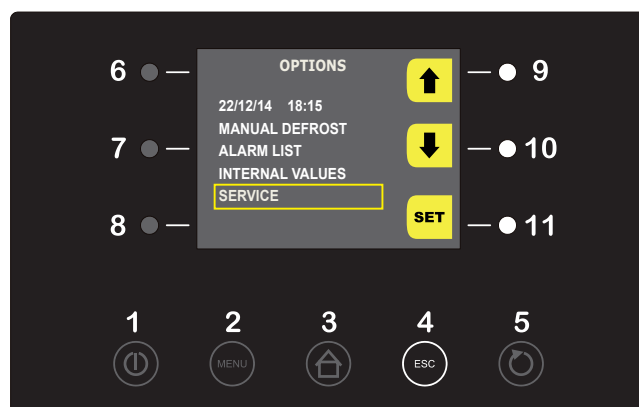
PARAMETER MODIFICATION DISPLAYING

It allows to access the setup parameters of the Control Panel.

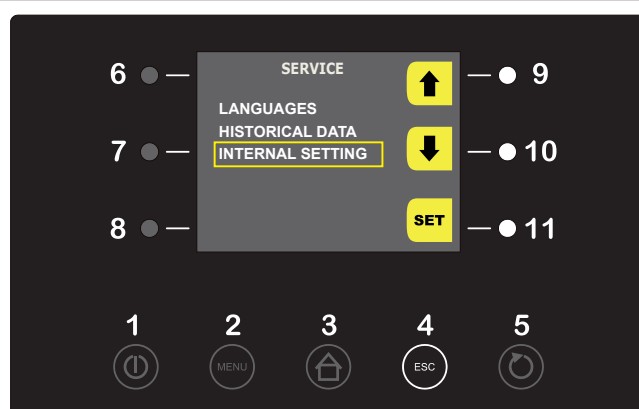
- ▶ Press the MENU key (2).



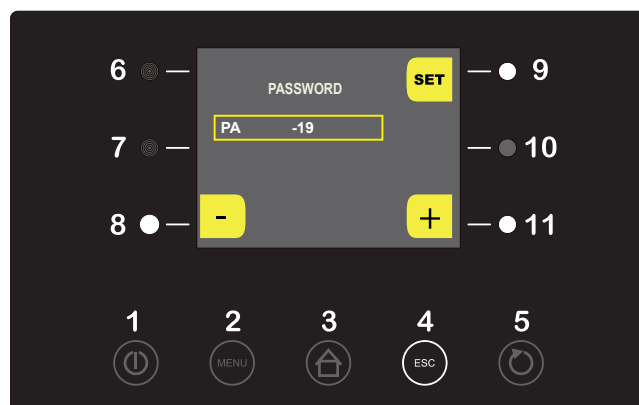
- ▶ Select with the UP-DOWN keys (9-10) the “SERVICE” menu item then press the SET key (11)



- ▶ Select with the UP-DOWN keys (9-10) the “INTERNAL SETUP” menu item then press the SET key (11)

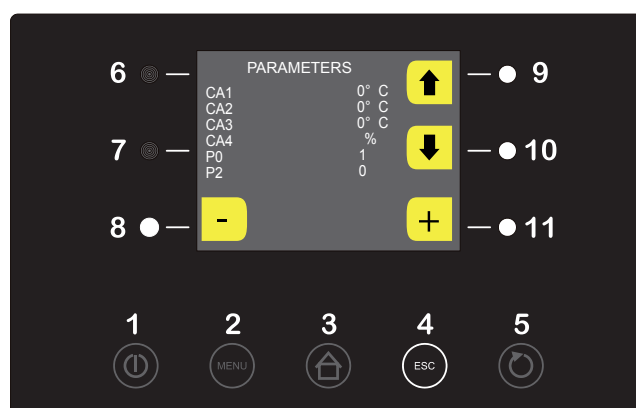


- ▶ Enter the **Password*** (-19) with the – and + keys (8-11) then press the SET key (9)



▶ Select with the UP-DOWN keys (9-10) the menu item then press the – and + keys (8-11) to modify values.

▶ Either press the ESC key (4) to exit or do not work for 60 seconds.



ALARM LIST DISPLAYING

Proceed as stated at Paragraph 10.8 to display the alarms list.

RETARDER PROOFER CABINETS/TABLES AND DOUGH-RETARDER PARAMETERS

Par.	Min.	Mas.	Unit	Dough	Retarder-Proofers	Analog inputs
CA1	-25	25	°C	0	0	Offset cell probe
CA2	-25	25	°C	0	0	Offset evaporator probe
CA3	-25	25	°C	0	0	offset condenser probe
CA4	-25	25	%r.H.	0	0	offset humidity probe
P0	0	1	rrr	1	1	Type of probe 0 = PTC 1 = NTC
P2	0	1	rrr	0	0	Temperature unit of measure 0 = °C 1 = °F
P3	0	1	rrr	1	1	Enabling of evaporator probe 0 = disabled 1 = enabled
P4	0	1	rrr	0	0	Enabling of condenser probe 0 = disabled 1 = enabled
P5	0	60	Min	60	60	duration of a power failure while a higher cycle which is signaled by the power failure alarm
P6	0	2	rrr	1	1	Reserved
P7	0	P8	%r.H.	0	0	Lower limit of humidity transducer calibration range (equal to 4mA)
P8	P7	100	%r.H.	100	100	Higher limit of humidity transducer calibration range (equal to 20mA)
P9	0	250	ds	5	5	Delayed visualisation of the temperature variation detected by probes
Par.	Min.	Mas.	Unit	Dough	Retarder-Proofers	Cold Regulator
rC0	1	15	°C	2	2	Variation of the rC3, rC4, rC5 parameters
rC1	-99	rC2	°C	-10	-10	Minimum setpoint that can be set for the block phases, the preservation and the manual cooling operations
rC2	rC2	99	°C	20	20	Maximum setpoint that can be set for the block phases, the preservation and the manual cooling operations
rC3	0	10	°C	1	1	Values of cold neutral zone for the block phase, the preservation and the manual cooling operations
rC4	0	10	°C	1	1	Values of cold neutral zone for the proofing , the leavening and the manual heating operations
rC5	0	10	°C	1	1	Values of cold neutral zone for the delayed baking phase
rC6	-99	99	°C	-5	-5	precooling setpoint
Par.	Min.	Mas.	Unit	Dough	Retarder-Proofers	Hot Regulator
rH0	1	15	°C	2	2	Variations of the rH3, rH4, rH5 parameters
rH1	-99	rH2	°C	0	0	Minimum setpoint that can be set for the proofing phase, the leavening , the delayed baking and the manual heating operations
rH2	rH2	99	°C	40	40	Maximum setpoint that can be set for the proofing phase, the leavening, the delayed baking and the manual heating operations
rH3	0	10	°C	1	1	Value of warm neutral zone for the block phases, the preservation and the manual heating operation
rH4	0	10	°C	1	1	Value of warm neutral zone for the proofing phases, the leavening and the manual heating operation
rH5	0	10	°C	1	1	Value of warm neutral zone for the delayed baking phase
rH6	1	600	sec	60	60	Cycle time for the starting of the heating resistors in case warmth is required (see also rH7)
rH7	1	600	sec	60	60	Switch-on time for the heating resistors within the limit of the cycle time stated at rH6
rr0	1	10	rrr	1	1	Number of adjustment pitches during the proofing phase
rr1	1	rr2	%	100	100	Percentage increase 1° proofing step (compared to 100% total)
rr2	rr1	rr3	%	1	1	Percentage increase 2° proofing step (compared to 100% total)
rr3	rr2	rr4	%	1	1	Percentage increase 3° proofing step (compared to 100% total)
rr4	rr3	100	%	1	1	Percentage increase 4° proofing step (compared to 100%)
rr5	rr4	rr6	%	rrr	-	Percentage increase 5° proofing step (compared to 100%)
rr6	rr5	rr7	%	rrr	-	Percentage increase 6° proofing step (compared to 100%)
rr7	rr6	rr8	%	rrr	-	Percentage increase 7° proofing step (compared to 100%)
rr8	rr7	rr9	%	rrr	-	Percentage increase 8° proofing step (compared to 100%)
rr9	rr8	rr10	%	rrr	-	Percentage increase 9° proofing step (compared to 100%)
rr10	rr9	100	%	rrr	-	Percentage increase 10° proofing step (compared to 100%)
rL0	1	10	rrr	1	1	Number of resistors adjustment pitches during the leavening phase
rL1	1	rL2	%	100	100	Percentage increase 1° leavening step (compared to 100%)
rL2	rL1	rL3	%	1	1	Percentage increase 2° leavening step (compared to 100%)
rL3	rL2	rL4	%	1	1	Percentage increase 3° leavening step (compared to 100%)
rL4	rL3	100	%	1	1	Percentage increase 4° leavening step (compared to 100%)
rL5	rL4	rL6	%	rrr	-	Percentage increase 5° leavening step (compared to 100%)
rL6	rL5	rL7	%	rrr	-	Percentage increase 6° leavening step (compared to 100%)
rL7	rL6	rL8	%	rrr	-	Percentage increase 7° leavening step (compared to 100%)
rL8	rL7	rL9	%	rrr	-	Percentage increase 8° leavening step (compared to 100%)
rL9	rL8	rL10	%	rrr	-	Percentage increase 9° leavening step (compared to 100%)
rL10	rL9	100	%	rrr	-	Percentage increase 10° leavening step (compared to 100%)
Par.	Min.	Mas.	Unit	Dough	Retarder-Proofers	Humidity Regulator
rU0	0	1	rrr	1	0	Humidity management mode : 0 = with humidity probe 1 = time cycles based on the set percentage
rU1	-99	99	°C	7	7	minima temperatura in cella al di sotto della quale il controllo umidificazione/deumidificazione viene inibito


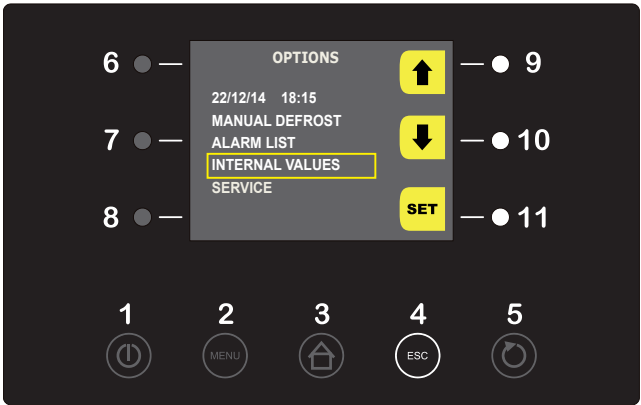
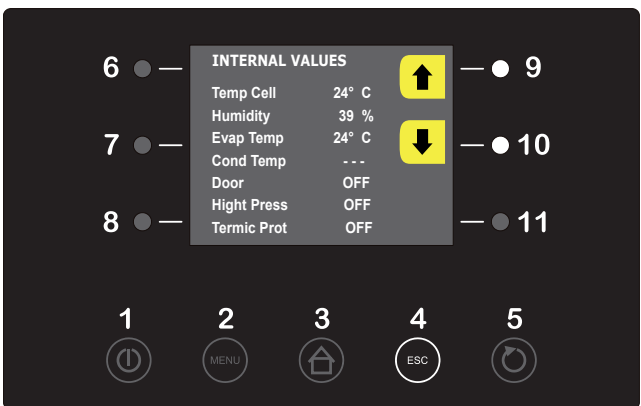
rU2	1	600	sec	60	60	Cycle time for the starting of the humidifier (only for rU0 = 1, see also uU3)
rU3	1	600	sec	60	60	Humidifier starting time within the cycle time uU2 to obtain 100% humidity inside cell (only for rU0 = 1, see also rU2)
rU4	0	1	rrrr	0	0	Enabling of humidification/dehumidification control during the block phases, the preservation and the manual cooling operations
rU5	1	100	%r.H.	5	5	Variations of dehumidification
rU6	0	100	%r.H.	5	5	Value of dehumidification neutral zone
rU7	0	255	sec	10	10	Duration of dehumidification attempt with pumpdown-type solenoid valve
rU8	1	100	%r.H.	5	5	Variations of humidification
rU9	0	100	%r.H.	5	5	Value of humidification neutral zone
rU1 0	0	50	%r.H.	10	10	Value of humidification proportional band
rU1 1	0	255	s	60	60	Cycle time to adjust humidification proportional band
rU1 2	0	1	rrrr	1	1	Time base for cycle time to adjust humidification proportional band 0 = seconds 1 = minutes
rU1 3	0	100	rrrr	100	100	Maximum humidity set
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Compressor protection
C0	0	240	min	0	0	Compressor delayed starting in respect of unit starting
C1	0	240	min	0	0	Minimum lapse of time between two compressor starting operations
C2	0	240	min	5	5	Minimum duration of compressor switching-off
C3	0	240	s	0	0	Minimum duration of compressor switching-on
C4	0	240	min	0	0	Duration of forced compressor starting at the beginning of the proofing phases, the leavening and the delayed baking operations
C6	0	199	°C	60	60	Condenser temperature above which the overheated compressor alarm is activated (code "COH")
C7	0	199	°C	65	65	Condenser temperature above which the blocked compressor alarm is activated (code "CSd")
C8	0	15	min	1	1	Blocked compressor delayed alarm (code "CSd")
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Defrosting
d0	0	99	h	6	6	Defrost interval 0 = defrost at intervals will never be activated
d1	0	1	rrrr	0	0	Type of defrost 0 = electrical (during defrosting the compressor will be switched-off, the defrost output will be activated and the evaporator fan will be switched-off) 1 = with hot gas defrosting (during defrosting the compressor will be switched-on, the defrost output will be activated and the evaporator fan will be switched-off)
d2	-99	99	°C	8	8	End-of-defrost temperature (evaporator temperature); see also the d3 parameter
d3	0	99	min	30	30	If the P3 parameter is set to 0, duration of defrost if the P3 parameter is set to 1, maximum defrost duration ; see also the d2 parameter, 0 = defrost will never be activated
d5	0	99	min	0	0	Delayed defrost in respect of the starting of the preservation phase/manual cooling operation 0 = defrost will be activated after the time set with parameter d0 is over
d7	0	15	min	2	2	Duration of dripping (during dripping the compressor and the evaporator fan are switched-off and the defrost output will be deactivated)
d15	0	99	min	0	0	Minimum duration of the compressor starting when the defrosting operation is activated to let it be started (if the d1 parameter is set to 1 only)
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Temperature alarms
A1	0	99	°C	50	50	Evaporator temperature above which the evaporator high temperature alarm will be activated (code "AH"); see also the A2 parameter
A2	0	1	rrrr	1	1	Enabling of evaporator high temperature alarm (code "AH") 1 = yes
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Condenser and evaporator fan
F0	0	1	rrrr	1	1	Evaporator fan activity during the block phase 0 = parallel operation with compressor 1 = continuous operation
F1	0	1	rrrr	0	0	Evaporator fan activity during the preservation , cooling and precooling phases 0 = parallel operation with compressor 1 = continuous operation
F2	0	1	rrrr	1	1	Evaporator fan activity during the proofing phase 0 = parallel operation with main utilities 1 = continuous operation
F3	0	1	rrrr	1	1	Evaporator fan activity during the leavening and heating phases 0 = parallel operation with main utilities 1 = continuous operation
F4	0	1	rrrr	1	1	Evaporator fan activity during the delayed baking phase 0 = parallel operation with main utilities 1 = continuous operation
F10	0	100	%	100	100	Fans speed during precooling phase
F11	0	100	%	100	100	Fans speed during dehumidification phase
F12	0	15	m	1	1	Fans stop after dripping phase
F13	0	250	s	0	0	Delayed evaporator fan switching-off from main utilities off
F14	1	600	sec	0	0	Evaporator fan cycle time, if set to 0, the cyclical switching-on of the evaporator will be deactivated
F15	1	600	sec	0	0	Evaporator fan switching-on time within the F14 cycle time
F16	0	99	°C	40	40	Condenser temperature above which the condenser fan will be switched-on even if the compressor is switched-off
F17	0	240	s	5	5	Delayed switching-off of the condenser fan from the compressor switching-off (active if the condenser probe is disabled, only)
F18	0	240	s	5	5	Delayed evaporator fan switching-on from the closing of the door, i.e. from the deactivation of the micro door input
F19	0	100	%	100	100	Minimum speed of the evaporator fan that can be set
F20	0	100	%	100	100	Maximum speed of the evaporator fan that can be set
F21	0	100	%	100	100	Start-up wind speed of the evaporator fan

F22	1	10	s	10	10	Time cue at the evaporator fan switching-on
F23	0	100	%	0	0	Calibration value of the evaporator fan minimum speed
F24	0	100	%	100	100	Calibration value of the evaporator fan maximum speed
F25	-50	99	°C	99	99	Temperature for evaporator fan stop
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Digital inputs
i0	0	2	rrrr	1	1	Effect caused by the door opening, i.e. by the micro door input activation 0 = no effect 1 = the compressor, the evaporator fan and the heating resistors will be switched off, the cell light will be switched on 2 = the evaporator fan and the heating resistors will be switched off. The cell light will be switched on
i1	0	1	rrrr	1	1	Type of contact of the micro door input 0 = normally-open (active input with closed contact) 1 = normally-closed (active input with open contact)
i2	-1	120	min	-1	-1	Delayed alarm warning when the door is open (code "id") -1 = the alarm is not reported
i3	0	1	rrrr	1	1	Effect caused by the activation of the high pressure input 0 = no effect 1 = the compressor and the evaporator fan will be switched off and the condenser fan will be switched on
i4	0	1	rrrr	0	0	Type of contact of the high pressure input 0 = normally open (active input with closed contact) 1 = normally closed (active input with open contact)
i5	-1	240	s	5	5	High pressure delayed alarm warning (code "HP") 1 = the alarm is not reported
i6	0	2	rrrr	1	1	Effect caused by the activation of the low pressure input 0 = no effect 1 = alarm. The compressor and the evaporator fan will be switched off, 2 = pumpdown management and alarm. During the compressor switching off the intervention of the digital input will switch off the compressor output because of the pumpdown end-of-phase. During the activation of the cooling system, the intervention of the digital input will switch off the compressor and the evaporator fan.
i7	0	1	rrrr	0	0	Type of low pressure input contact 0 = normally open (open input with closed contact) 1 = normally closed (active input with open contact)
i8	-1	240	s	10	10	Low pressure delayed alarm warning (code "LP") 1 = the alarm is not reported
i9	0	240	s	40	40	Low pressure limiter reset time when the compressor is being switched on (if i6 = 2 only)
i10	0	1	rrrr	0	0	Type of contact of the thermal protector input 0 = normally open (active input with closed contact) 1 = normally closed (active input with open contact)
i11	-1	240	s	5	5	Thermal protector delayed alarm warning (code "CTH") 1 = the alarm is not reported
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Digital outputs
u1	0	1	rrrr	1	1	Utility managed by the K8 output 0 = pump down valve (in this case the u2 parameter will be significant) 1 = evaporator fan (in this case the output will repeat on ON/OFF mode the PWM output status dedicated to the evaporator fan)
u2	0	240	s	10	10	If i6 = 0 or 1: compressor delayed deactivation from the pump down valve switching off (pump down in shutdown, for u1 = 0 only) If i6 = 2: Maximum duration of pumpdown in compressor shutdown without the activation of the low pressure input so as to cause the compressor switching off and the pumpdown alarm warning 0 = the alarm is not reported
u3	0	1	rrrr	1	1	Utility managed by the K4 output 0 = dehumidifier /extraction fan (in this case the rU5 and rU6 parameters will be significant) 1 = condenser fan (in this case the F16 and F17 parameters will be significant) PLEASE NOTE: with u3 = 1 the dehumidifier activity is automatically managed by the activation of the cooling system
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Serial communication (serial door RS485 with MODBUS communication protocol)
L1	1	240	min	5	5	Sample time of internal data
LA	1	247	rrrr	247	247	Device address
Lb	0	3	rrrr	2	2	baud rate 0 = 2.400 baud 1 = 4.800 baud 2 = 9.600 baud 3 = 19.200 baud
LP	0	2	rrrr	2	2	Even parity 0 = none (no parity) 1 = odd (odd) 2 = even (parity)
Par.	Min.	Mas.	Unit	Dough	Retarder-Proof	Others
E8	0	2	rrrr	0	0	Key lock 0 = disabled 1 = manual 2 = automatic after 1 minute of inactivity during a cycle
E9	0	1	rrrr	0	0	Visualisation of splash screen EVCO on restoration of power supply 0 = black screen 1 = splash EVCO
E10	0	1	rrrr	0	0	Display positioning 0 = the device is placed above unit 1 = the device is placed below unit
E11	0	120	s	10	10	Duration of the buzzer signal during the precooling and the end-of-cycle phase
E12	0	1	rrrr	0	0	reserved
E13	0	1		0	0	Unlock humidifier management with serial control
E14	0	1		1	1	Enable the block phase in case of automatic programs
E15	0	1		0	0	Reserved
E16	0	0		0	0	Reserved

INTERNAL VALUES DISPLAYING

This page will show you all the internal values.

Internal values term refers to the temperature values and the appliance active relays that cannot be modified.

<p>▶ Press key MENU (2),</p>	
<p>▶ Select with the UP-DOWN keys (9-10) the "INTERNAL VALUES" item then press the SET key (11)</p>	
<p>▶ Press the UP-DOWN keys (9-10) to scroll through the INTERNAL VALUES list</p> <p>▶ Either press the ESC key (4) to exit or do not work for 60 seconds.</p> <p>Values cannot be changed</p>	

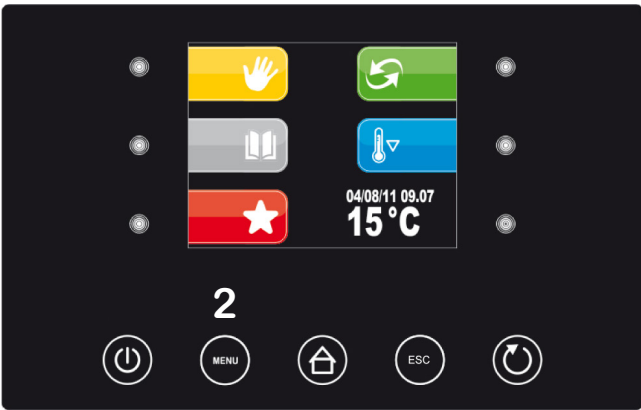
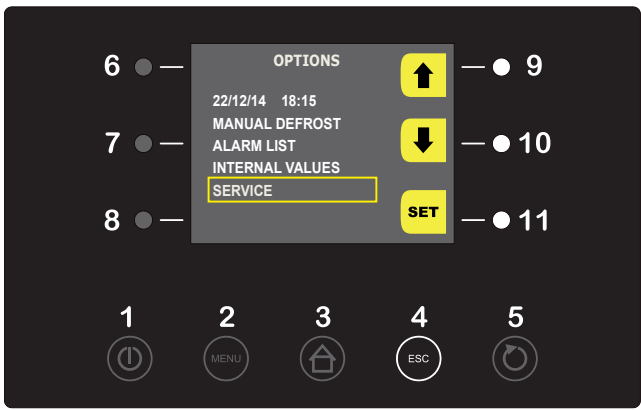
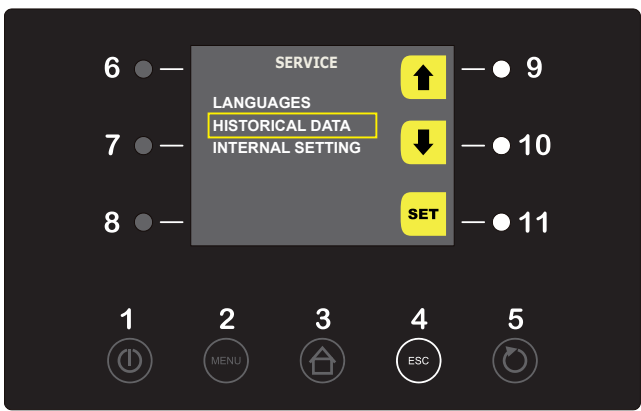
Internal values displaying :

DISPLAYING	DESCRIPTION
Cabinet/cell Temp	• Cabinet/cell probe temperature
% Humidity	• Cabinet/cell relative humidity
Evap temp	• Evaporator probe temperature
Cond temp	• Disabled
Host Port	• Digital input
HP	• Disabled
Thermal prot	• Disabled

Low pressure	• Disabled
Compressor	• Compressor digital output
Light	• Internal light digital output
Humidity	• Humidifier digital output
Cond Fan	• Disabled
Defrosting	• Defrosting resistance digital output
Resistances	• Heating resistances digital output
Gen Vapour	• Disabled
Evap Fan	• Evaporator fan digital output

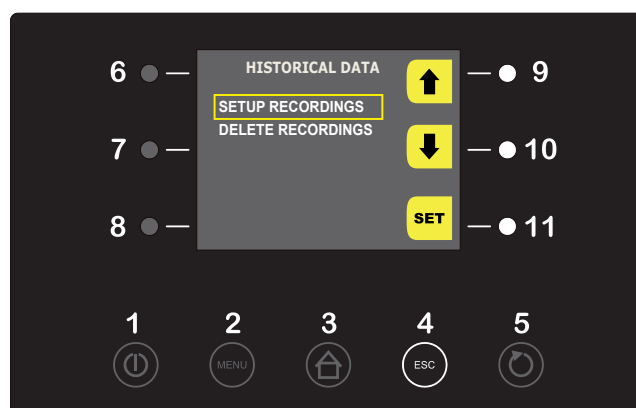
HISTORICAL DATA DISPLAY

It allows you to access to stored data and to select the ones you want either to record or to delete.

<p>► Press key MENU (2),</p>	
<p>► Select with the UP-DOWN keys (9-10) the “SERVICE” menu item then press the SET key (11)</p>	
<p>► Select with the UP-DOWN keys (9-10) the “HISTORY DATA” menu item then press the SET key (11)</p>	

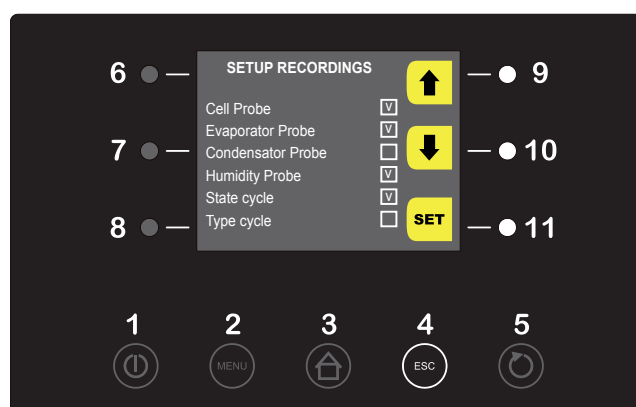
► Select with the UP-DOWN keys (9-10) the “SETUP LOGGING” item

► Press the SET key (11) to confirm

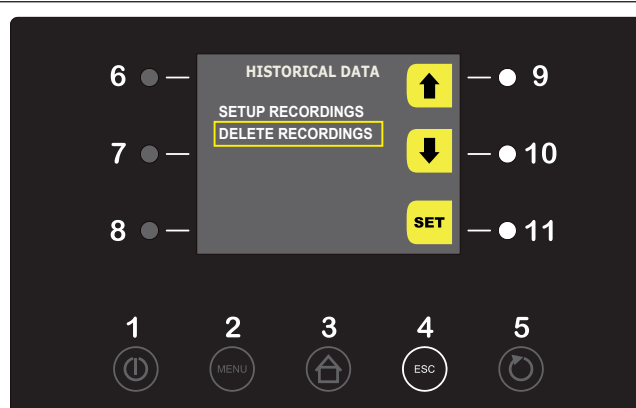


► Select with the UP-DOWN keys (9-10) the menu item then press the SET key (11) to Select/Deselect the records of the variable item.

► Press the ESC key (4) to return to the previous screen.

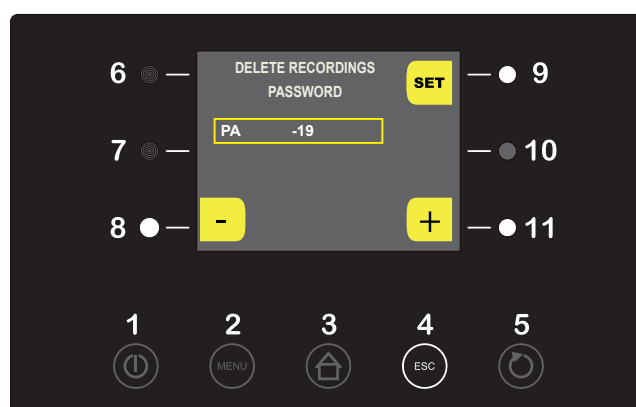


► Select with the UP-DOWN keys (9-10) the “DELETE RECORD” item then press the SET key (11) to delete records.



► Enter **Password*** (-19) with the – and + keys (8-11) then press the SET key (9)

* In case of wrong password you should contact the Technical Service Assistance.



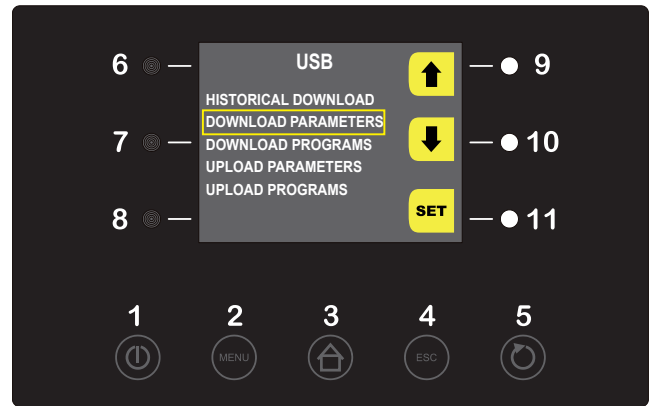
► When the operation is over either press the ESC key (4) or do not work for 60 seconds.

NOTE: See what stated at Par. 10.12 to download data referring to effected cycles (History) on a USB stick.

DOWNLOAD OF SAVED PARAMETERS ON A USB STICK

It allows you to save the machine parameters on a USB device

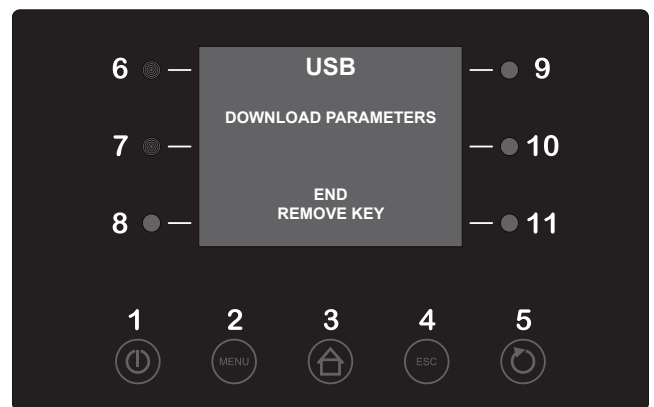
- ▶ When it is ON switch the card on STAND-BY mode by pressing the ON/OFF key (1)
- ▶ Insert the USB stick in the USB port.
- ▶ Select with the UP-DOWN keys (9-10) the "DOWNLOAD PARAMETERS" menu item.



- ▶ Press the SET key (11) to download saved parameters on a USB stick.

- ▶ When the process is over take out the USB stick.

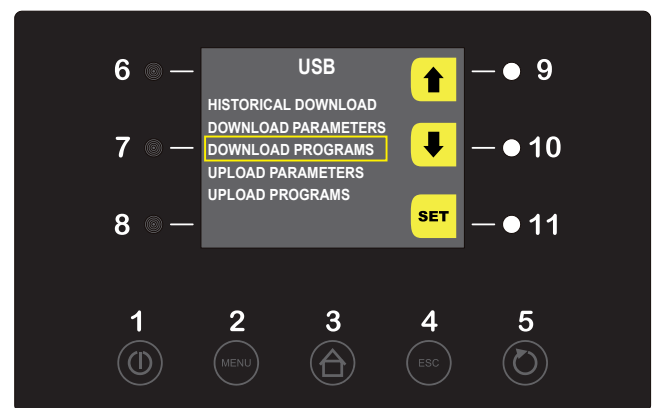
WARNING : This file can be read from the control panel , only.



DOWNLOAD OF SAVED PROGRAMS ON A USB STICK

It allows you to save the machine programs on a USB device.

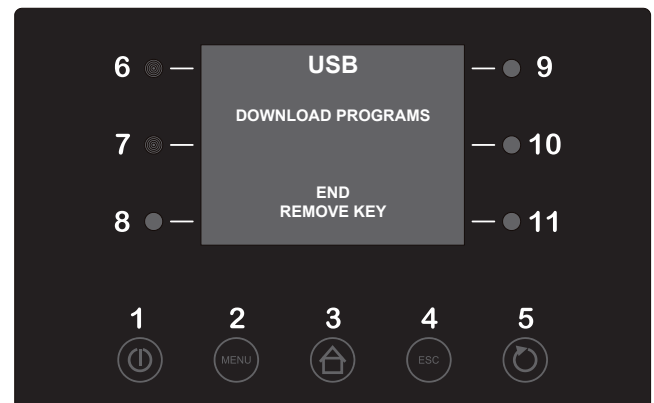
- ▶ When it is ON switch the card on STAND-BY mode by pressing the ON/OFF key (1)
- ▶ Insert the USB stick in the USB port.
- ▶ Select with the UP-DOWN keys (9-10) the "DOWNLOAD PROGRAMS" menu item



- ▶ Press the SET key (11) to download saved programs on a USB stick.

- ▶ When the process is over take out the USB stick.

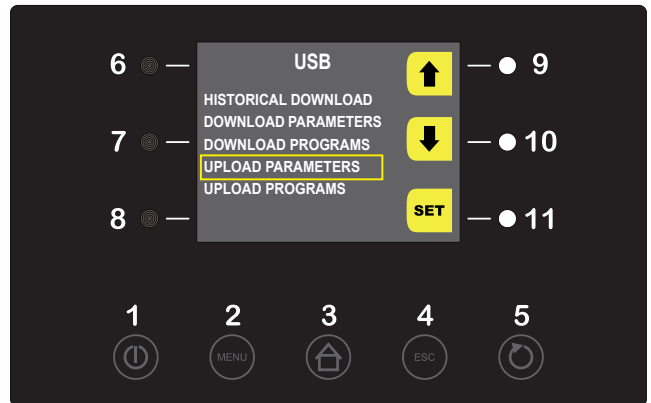
WARNING : This file can be read from the control panel only.



UPLOAD OF SAVED PARAMETERS

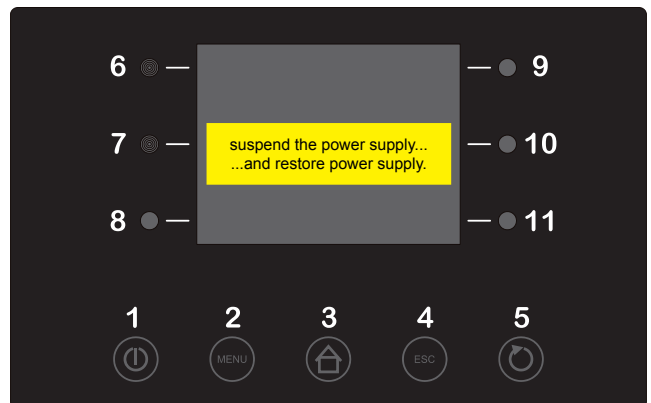
It allows you to store parameters from a USB device to the machine.

- ▶ When it is ON switch the card on STAND-BY mode by pressing the ON/OFF key (1)
- ▶ Insert the USB stick containing the parameters in the USB port.
- ▶ Select with the UP-DOWN keys (9-10) the "UPLOAD PROGRAMS" menu item.



- ▶ Press the SET key (11) to UPLOAD programs.
- ▶ When the process is over, take out the USB stick, switch the voltage off and restart the machine.

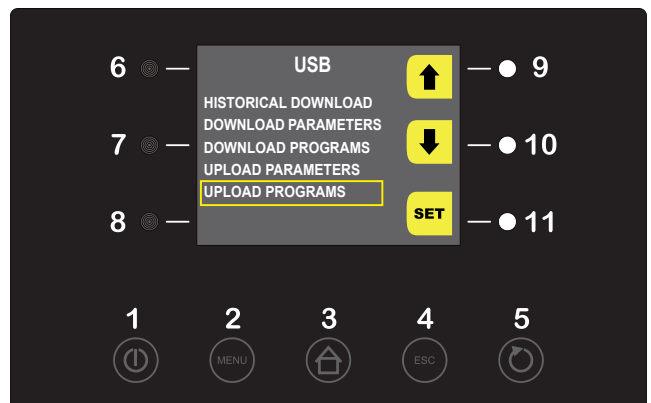
WARNING : This file can be read from the control panel only.



UPLOAD OF SAVED PARAMETERS

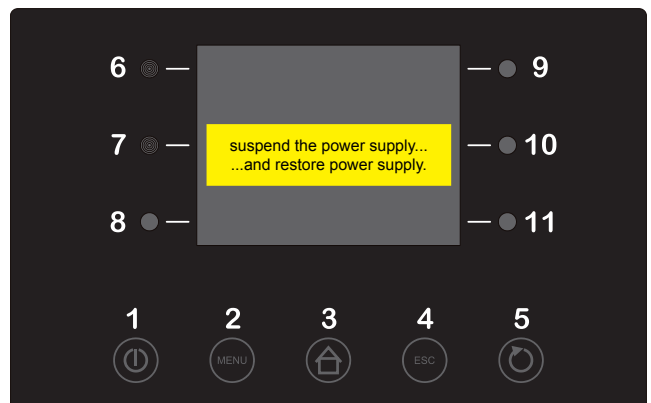
It allows you to store parameters from a USB device to the machine.

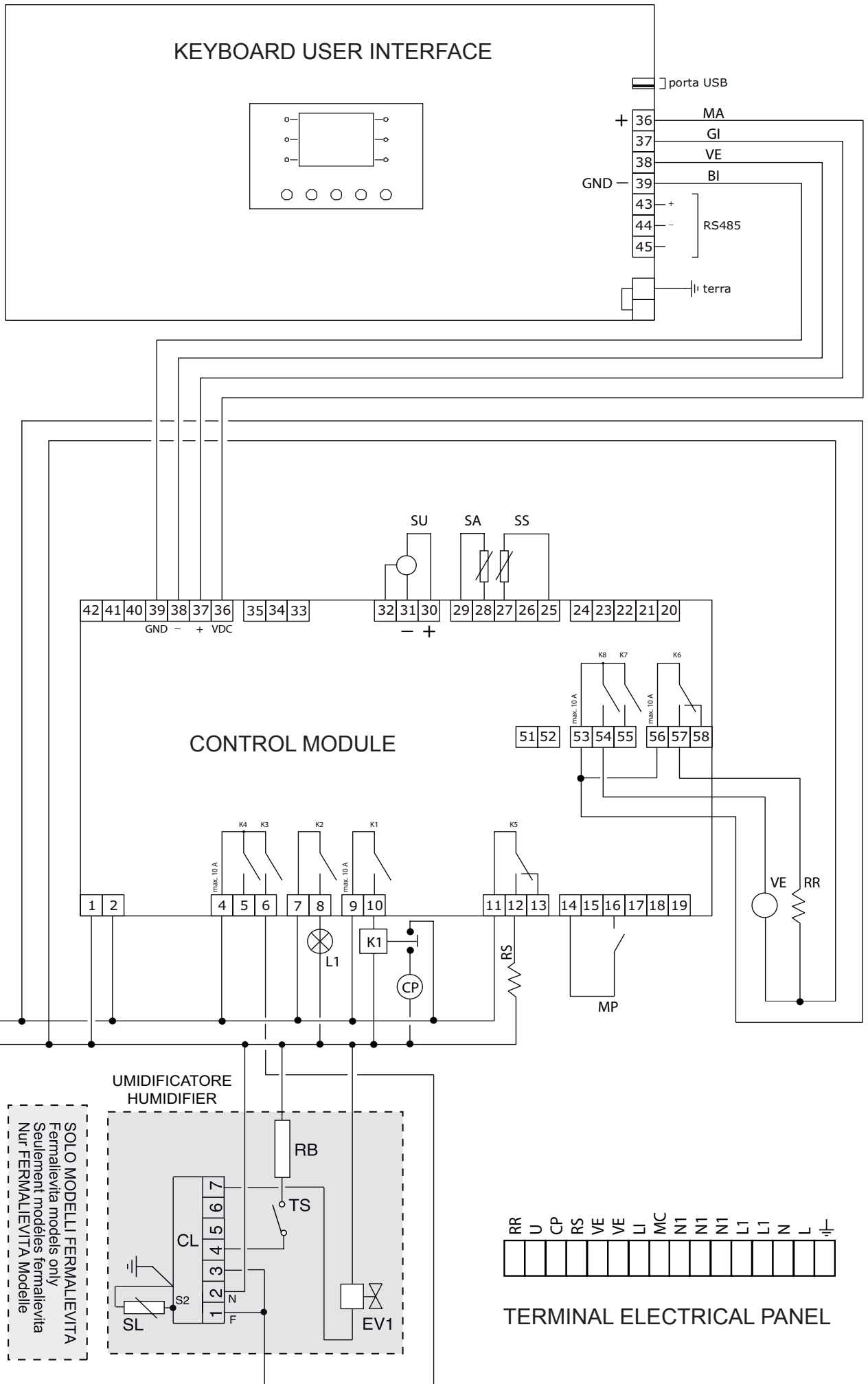
- ▶ When it is ON switch the card on STAND-BY mode by pressing the ON/OFF key (1)
- ▶ Insert the USB stick containing the parameters in the USB port.
- ▶ Select with the UP-DOWN keys (9-10) the "UPLOAD PROGRAMS" menu item.



- ▶ Press the SET key (11) to UPLOAD programs.
- ▶ When the process is over, take out the USB stick, switch the voltage off and restart the machine.

WARNING : This file can be read from the control panel only.



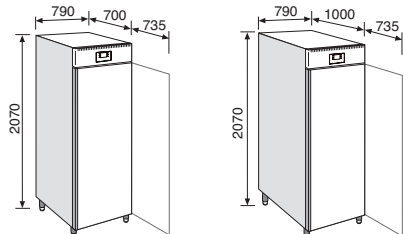


Components key: CL Humidifier level control - CP Compressor - EV1 Water inlet electrovalve - IL Light switch - IP Door microswitch - K1 Compressor relay - K5 Defrost relay - K6 Leavening resistance relay - K3 Steam generator relay - L1 Internal light - MS Feeding terminal board - MP Micro door - RB Boiler resistance - RC Condensate water resistance - RP Anticondensate water resistance - RS Defrost resistance - RR Heating resistance - SA Room probe - SC Condenser probe - SL Level probe - SS Evaporator probe - SU Humidity probe - TS Safety thermostate - VC Condenser fan - VE Evaporator fan - KU Umidifier **Colours key:** NE Black - GR Grey - AR Orange - RO Red - MA Brown - BL Dark blue - BI White - GV Yellow green - RA Pink - VI Purple - AZ Light blue

TABELLA 1 CHART 1	Ingombri del armadio imballato Dimensions of the packed cabinet			Peso netto Net weight	Peso dell' armadio imballato Weight of the packed cabinet	Volume depos. Depos. volume	Potenze Powers		Fluido refrigerante Type of coolant	
							Potenza frig. Refrig. power	Assorb. Absorption	Tipo Type	g
mod.	L	H	P	Kg	Kg	Lt.	watt	Kwatt		

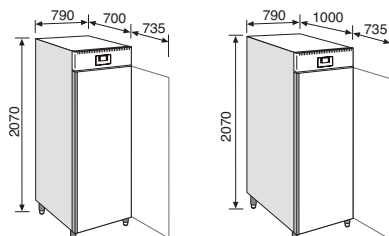
ARMADI FERMALIEVITA - RETARDER-PROOFER CABINET

BAKING	CAB	FL 70	870	2220	760	181	196	573	668	1,7	R404A	350
BAKING	CAB	FL 100	870	2220	1060	191	206	875	1280	2,2	R404A	550



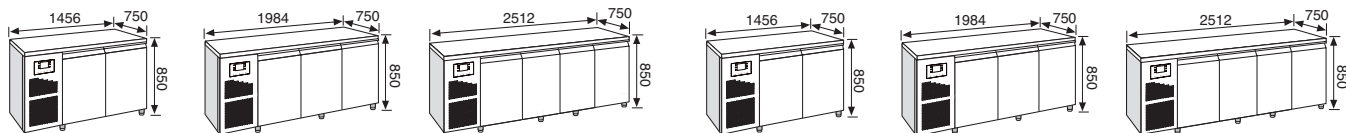
ARMADI FERMABIGA - DOUGH-RETARDER CABINET

BAKING	CAB	FB 70	870	2220	760	180	195	573	668	0,55	R404A	350
BAKING	CAB	FB 100	870	2220	1060	190	205	875	1280	1	R404A	550



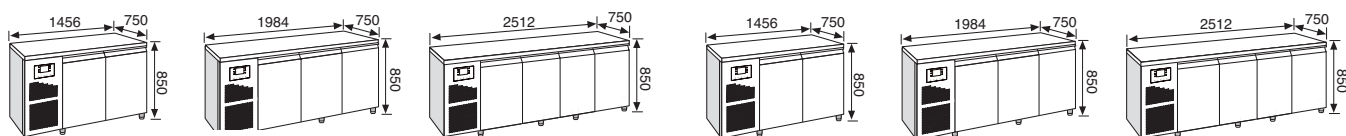
TAVOLI FERMALIEVITA - RETARDER-PROOFER TABLES

BAKING	TAB	145	1570	1110	860	140	149	344	565	1,3	R404A	320
BAKING	TAB	198	2098	1110	860	177	189	529	668	1,4	R404A	350
BAKING	TAB	251	2626	1110	860	212	226	715	922	1,6	R404A	380
BAKING	TAB	145	1570	1110	860	86	92	344	565	-	R404A	-
BAKING	TAB	198	2098	1110	860	126	135	529	668	-	R404A	-
BAKING	TAB	251	2626	1110	860	165	177	715	922	-	R404A	-



TAVOLI FERMABIGA - DOUGH-RETARDER TABLES

BAKING	TAB	145	1570	1110	860	140	149	344	565	0,47	R404A	320
BAKING	TAB	198	2098	1110	860	177	189	529	668	0,55	R404A	350
BAKING	TAB	251	2626	1110	860	212	226	715	922	0,8	R404A	380
BAKING	TAB	145	1570	1110	860	86	92	344	565	-	R404A	-
BAKING	TAB	198	2098	1110	860	126	135	529	668	-	R404A	-
BAKING	TAB	251	2626	1110	860	165	177	715	922	-	R404A	-



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