

PR6040-10 / PR6040-16



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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Safety

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

Warning Signs on the Appliance



DANGEROUS VOLTAGE

Dangerous voltage inside. Contact leads to electric shock or burns. Before performing maintenance and cleaning works, the system must be switched off and locked.

Failure to observe these instructions may result in serious injury.



RISK OF BURNS!

This symbol indicates situations where persons must be careful not to touch any hot external surfaces of the oven during operation.

Failure to observe these instructions may result in serious injury.



RISK OF BURNS — hot water and steam!

This symbol indicates situations in which persons must take care not to come into contact with hot water on surfaces and steam which may be generated when the oven is in operation.

Failure to observe these instructions may result in serious injury.



RISK OF BURNS — hot steam!

This symbol indicates situations in which persons must take care not to come into contact with hot steam which may escape during the operation of the oven.

Failure to observe these instructions may result in serious injury.



RISK OF BURNS — handling hot sheets with products!

This symbol indicates situations where persons must be careful when handling hot sheets with hot products and liquids that may fall or spill on a person during loading or unloading. The sticker is part of the scope of supply of the appliance and must be placed at a height of 1.6 m above the installation surface.

Failure to observe these instructions may result in serious injury.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Acceleration of fresh and frozen baked good fermentation.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Processing of unsuitable food products
- Heating of rooms
- Drying clothes
- Storage of flammable objects
- Heating up and warming up of liquids and materials that are flammable, hazardous to health, volatile, etc.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics

- Series: PR
- Appliance connection: ready to plug in
- Steam generator: external Steam-Box
- Time setting:
 - 1–999 minutes
 - continuous operation
- Automatic cooling
- Internal lighting: LED
- Control: electronic
- Operation: manual
- Display:
 - air humidity
 - temperature
 - time
- Indicator lights:
 - ON/OFF
 - heating-up
 - air humidity
- Characteristics: innovative air circulation technology
- The set includes: Water supply tube
- **Important indication:** In the case of water pressure of 35 mbar and more, a pressure reducer is required

We reserve the right to implement technical modifications.

Name:	Fermenting cupboard PR6040-10
Art. No.:	117925
Material:	stainless steel
Internal chamber material:	stainless steel
Guide rail dimensions (W x D), in mm:	600 x 400
Number of guide rail pairs:	10
Distance between guide rail pairs, in mm:	70
Temperature range, max., in °C:	50
Temperature control, in °C increments:	1
Heating power output, in kW:	1,2
Steam generator output, in kW:	1,2
Air humidity, from–to, in %:	10 - 95
Automatic air humidity control, up to, in %:	99
Time setting, from–to, in min.:	1 - 999
Water connection:	R 3/4"
Water supply temperature range, in °C:	10 - 40
Swivel castors:	2 castors, 2 swivel castors with locking brakes
Diameter of castors, in mm:	80
Connected load:	2.5 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	980 x 850 x 630
Weight, in kg:	81,0

Name:	Fermenting cupboard PR6040-16
Art. No.:	117926
Material:	stainless steel
Internal chamber material:	stainless steel
Guide rail dimensions (W x D), in mm:	600 x 400
Number of guide rail pairs:	16
Distance between guide rail pairs, in mm:	70
Temperature range, max., in °C:	50
Temperature control, in °C increments:	1
Heating power output, in kW:	1,2
Steam generator output, in kW:	1,2
Air humidity, from—to, in %:	10 - 95
Automatic air humidity control, up to, in %:	99
Time setting, from—to, in min.:	1 - 999
Water connection:	R 3/4"
Water supply temperature range, in °C:	10 - 40
Swivel castors:	2 castors, 2 swivel castors with locking brakes
Diameter of castors, in mm:	80
Connected load:	2.5 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	980 x 850 x 830
Weight, in kg:	95,0

Appliance Label Description

At the rear wall of the fermenting cupboard, there are labels with important information about the appliance and connections, as well as hazardous areas, as shown in the following figure.

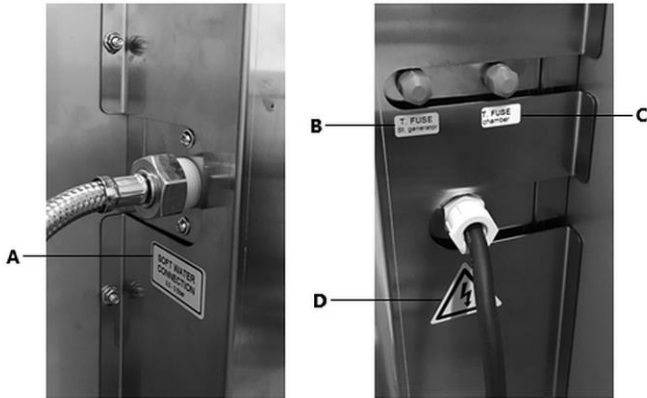


Fig. 1

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A		Water connection	B	T. FUSE St. generator	Steam generator protection
C	T. FUSE chamber	Baking chamber protection	D		High voltage

4.2 Functions of the Appliance

The fermenting cupboard has been designed for accelerating baked goods fermentation processes.

For the purpose of executing the fermentation process, you may electronically set the temperature, air humidity and time. The ideal climate for a dough is created primarily through the use of an innovative air circulation technology and the supply of outside air.

4.3 List of Components of the Appliance

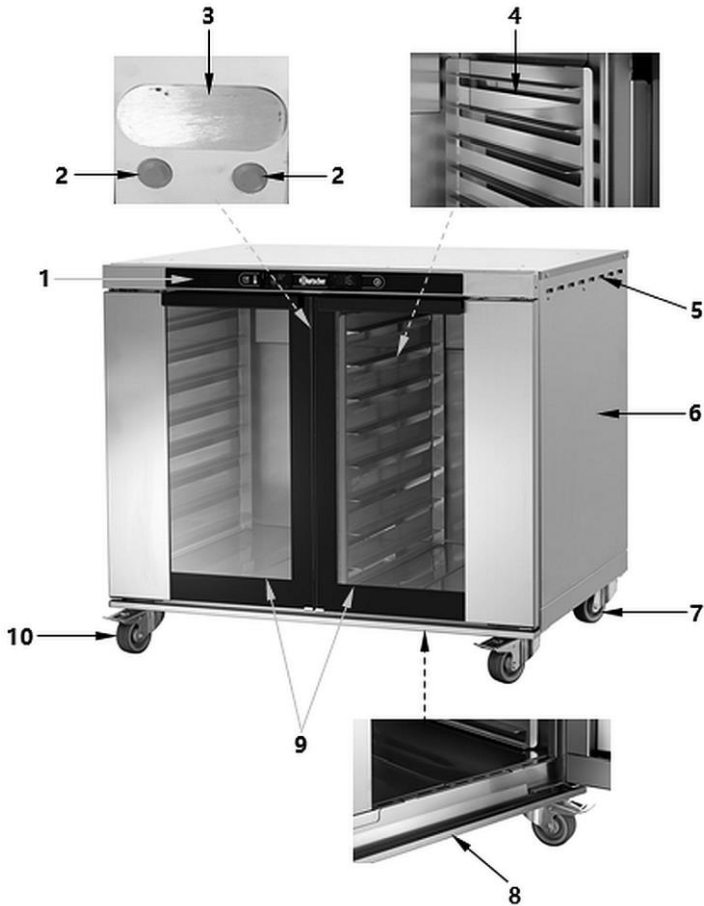


Fig. 2

- | | |
|---|---------------------------------------|
| 1. Control panel | 2. Rubber fender of the door lock |
| 3. Magnet of the door lock | 4. Guide rails |
| 5. Ventilation openings | 6. Housing |
| 7. Swivel castors without brake (2 pcs) | 8. Condensate collecting tank |
| 9. Appliance door (2 pcs) | 10. Swivel castors with brake (2 pcs) |

5 Installation Instructions



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

5.1 Unpacking and Positioning

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Place of Installation

- The appliance is designed to operate in closed rooms and may not be used in open air nor subject to unfavourable atmospheric conditions.
- The appliance may be used in properly ventilated room in order to avoid excessive accumulation of harmful substances in the air.
- In order to evacuate the hot fumes and odours escaping from the baking chamber, an industrial ventilation hood (or other system ensuring adequate evacuation of the vapours) must be installed above the appliance.
- To ensure fire safety, a fire extinguisher must be installed near the appliance.
- We recommend installing a fire alarm near the oven.
- The surface under the appliance must feature load-bearing capacity suitable for the appliance's weight with maximum load.
- Place the appliance on a stable, even, dry surface that features water resistance and high temperature resistance.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance.
- The room in which the appliance will be installed must be prepared in accordance with the manufacturer's instructions. The end customer must provide:
 - a location with adequate minimum clearance from walls and ceiling

- an electrical connection with appropriate fuses and a main switch located nearby
- a connection to the equipotential bonding system — separate earth cable
- a connection to cold water supply with softening system with valve and pipe pressure of 2.5–3.5 bar
- a condensate drain to drain with a trap
- a ventilation system and vapour extraction (condensation hood) above the appliance.

Unpacking

- The appliance must be transported to the installation location in packaging, on its dedicated wooden pallet.
- Transportation must be executed with the use of pallet trolley or forklift, observing all safety precautions, in order to avoid the risk of tipping it over. Also, following the operation period, the appliance must be transported on a pallet and manipulated with the highest caution, in order to avoid the risk of tipping it over.
- Remove the external packaging (wooden crate and/or carton box) and recycle it according to regulations in force in the country of installation.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- Check if the appliance is undamaged.
- Before positioning the appliance, check the dimensions and exact positions of the electric, water, and vapour extraction connections.
- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- Remove all accessories, information materials, and plastic bags from the appliance.
- Check if ventilation openings and vapour extractor are not covered nor obstructed in any way.

Installation

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- Never place the appliance directly next to walls, low walls, division walls kitchen furniture, or other surfaces made of flammable materials. Unconditionally observe fire-fighting regulations in force.
- Walls and objects in the vicinity of the appliance must be made of non-combustible materials (e.g. ceramic tiles, steel pallets) or be lined with non-combustible thermal insulation material.
- When it is not possible to maintain the recommended clearance, employ appropriate protective measures (e.g., a film made of a heat-resistant material) that will ensure keeping the wall temperature within the safe range (up to 60°C).
- Minimum clearances must be maintained from walls and combustible objects, as shown in the following figure.

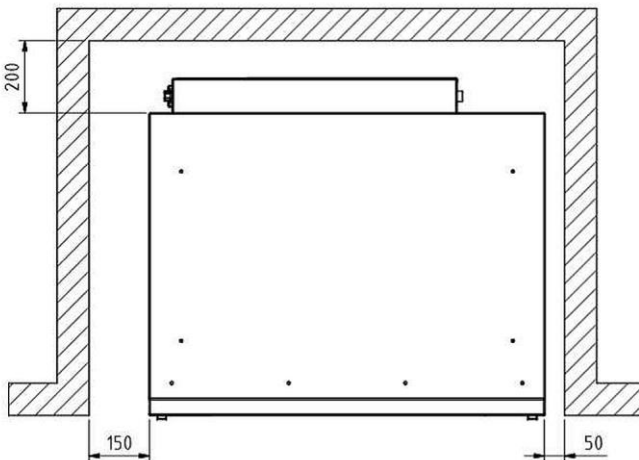


Fig. 3

- The appliance must be set horizontally; adjust the height of swivel castors by screwing them in or out.

ATTENTION!

Differences in height or tilting may negatively influence the appliance's functionality.

- Lock front castors with the parking brake when the appliance is set in a suitable location.


5.2 Electrical Connection

WARNING!

The electrical connection of the appliance may only be made by authorised personnel. Safety regulations for the operation of such appliances and national regulations must be observed during installation work.

NOTE!

Please refer to the enclosed wiring diagram for details.

- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The appliance is equipped with a power cord H05 RN-F5 G 2,5 mm² and mains plug.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- The appliance must be earthed in accordance with the safety regulations for electrical equipment.
- Potential equalisation is carried out at the screw marked , which is located under the cable gland for the electrical connection at the rear of the appliance.

5.3 Water Connection

1. Make sure that the potable water connection is located close to the appliance.
2. Prior to establishing the water connection, flush with enough water to remove all residues of substances that might be present in tubes, so that they do not enter solenoid valves.
3. In order to utilise the water connection, consider the following information:
 - The water supply connection is located at the rear of the appliance, to the left-hand side. The connection to the distribution network valve can be made using the supplied flexible pipe or with a $\frac{3}{4}$ " threaded pipe. The connection must be made in such a way that it cannot be removed in the event of a pressure overload.
 - Before connecting the water supply tube to the oven, install a pressure regulator and set it to 2.5–3.5 bar (50–200 kPa).
 - A filter must be installed before the water supply inlet.
 - The on-site water supply must be fitted with a shut-off valve that may be used to shut off the water supply to the appliance.
 - Check the hardness of the water on site or ask your local water supply company.

ATTENTION!

The appliance must be supplied with potable water to ensure correct operation in order to avoid limescale build-up in the injection lines, internal chamber and steam generator.

If water hardness exceeds 3° dH (German scale), a water softener must be installed at the appliance water supply.

6 Operating Instruction

Safety Indications for the User

WARNING!

All persons operating the appliance must be properly educated and trained by authorised personnel and must understand, respect and observe the safety rules and indications in the manual.

The following safety regulations and precautions must be observed when operating the appliance:

- The fermenting cupboards are intended only for the processing of food (bread, cakes) and other products complying with current food regulations.
- Never use the fermenting cupboard for other products or materials without written permission from the manufacturer.
- Never use the fermenting cupboard to process volatile or flammable materials and liquids (alcohol, thinners, etc.) as this may cause a fire or explosion!
- Unauthorised persons are not permitted to operate the appliance.
- Use oven mitts when placing products in the fermenting cupboard and when removing them from the fermenting cupboard.
- Before operating and switching the appliance on, make sure that:
 - all appliance safety devices are in place;
 - no part of the appliance is damaged;
 - all objects which should not be in or on the appliance have been removed;
 - the water supply line is open;
 - the water valve is open;
 - there is a water drain in the thermal processing chamber.
- Do not switch the appliance on until you have checked that it is in good working order, observing the health and safety regulations.
- Any defects or faults which may affect the safety of the appliance must be rectified immediately by authorised personnel or a service company!
- Constant care is required when loading and unloading the appliance. Hot products can fall out of containers and burn the operator. Never place liquid products on sheets located higher as they may spill over. Baking sheets with liquid products must not be placed higher than the operator's chest.
- At the end of the working day:
 - remove all products from the appliance,

Operating Instruction

- clean the inside and outside of the appliance,
 - close the water valve,
 - disconnect power supply,
 - close the water tap.
- Always disconnect the appliance from the power supply before carrying out maintenance and service work.
 - Maintenance, service and repair work must only be carried out by qualified personnel in accordance with safety regulations.
 - Never use water hoses, high-pressure cleaners, steam cleaners or similar devices to clean the appliance.
 - After maintenance or servicing of the appliance, it is necessary to follow and re-check all the above instructions.



WARNING

Risk of burning!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off. Use designated operating elements and handles to operate.

Oven sheets heat up considerably during operation.

Use oven mitts or a kitchen cloth when inserting or removing baking sheets with baked goods into/out of the internal chamber.

General Description of Appliances

The fermenting cupboards may be used as bases for ovens in various versions or installed independently.

Two sizes of fermenting cupboards are available:

Fermenting cupboard PR6040-10 — with 10 guide rail pairs for 600 x 400 mm sheets

Fermenting cupboard PR6040-16 — with 16 guide rail pairs for 600 x 400 mm sheets

Fermentation Process

The appliance is used for fermenting baked goods. The fermentation is a technological process used in the bakery industry. In order to provide for high quality fermentation, it is necessary that certain conditions must be met: temperature, humidity and time.

Temperature

Air is heated up by electric heating elements located in the bottom of the fermentation chamber. The heating is controlled automatically by electronics and a temperature sensor inside the fermentation chamber.

Temperature settings are executed with digital temperature controller, and humidity controller up to 50%, in 0.1°C increments.

Humidity

It is important that baked goods are fermented evenly, as this directly influences the quality of fermentation. The humidity is generated by an external steam generator (Steam-Box), which is located outside the fermentation chamber, on the rear wall of the appliance. It has its own heating elements and water supply. When it is warm enough, it starts generating steam. The steam is then introduced into the fermentation chamber to moisten the food evenly without consuming the energy of the fermentation chamber. The user can set the humidity with a digital controller in the range of 10–95% .

Time

The user can also set the time freely in the range of 1–999 minutes, using the digital timer on the operating panel.

6.1 Operation

Preparation of the Appliance

1. Prior to start-up, clean the appliance inside and outside, as well as its equipment according to instructions in section '**Cleaning**'.
2. Plug the appliance into a suitable single socket.
3. Start the appliance and set the required values for temperature, humidity and time, observing instructions in the following sections.

Control Elements / Indicator Lights



Fig. 4: Control Panel



Fig. 5: Digital temperature and humidity controller

- 1. Appliance does not operate**
- 2. Fermentation chamber heating LED indicator light**
It is lit, when the heating is on.
- 3. Adding water LED indicator light**
It is lit and generates acoustic signal, when the steam generator is filled with water.
- 4. Steam LED indicator light**
When this LED indicator light is lit, it means that the steaming system is on.
- 5. ON/OFF key**
The appliance is switched on or off by pressing this key.
- 6. Setting value decrease or increase keys**
These keys should be used to set the required value of air humidity and temperature.
- 7. SET key**
These keys should be used to select the required value and confirm the set values.
- 8. Humidity indicator**
This indicator shows actual percentage value of the humidity in the fermentation chamber.
- 9. Temperature display**
This indicator shows actual temperature in the fermentation chamber.



Fig. 6: Digital timer

1. OUT1 LED indicator light

When the OUT1 indicator is lit, all functions (timer and heating elements) are on.

When OUT1 generates an acoustic signal or is not lit, it means that all functions are stopped.

3. ON/OFF key

The timer is switched on or off by pressing this key.

2. SET key

These keys should be used to select the required value and confirm the set values.

4. Setting value decrease or increase keys

These keys should be used to set the required duration of fermentation process.

5. Minute indicator

This indicator shows the time remaining until the end of the fermentation process.

Switching the Appliance ON

1. Switch the appliance on by pressing and holding the ON/OFF switch of the left controller of the operating panel.
2. Set the desired temperature and humidity on the left controller and the fermentation process time on the right controller. Follow indications provided in subsequent sections.

Setting the Temperature and Humidity in the Fermentation Chamber

1. To set the temperature or humidity, keep the SET key of the temperature and humidity controller pressed for 2 seconds.

'UNL' will be shown on the display.

2. Press the SET key again and select the air temperature or humidity using the increase or decrease keys.
3. Press the SET key to confirm the selection.
4. Set the desired temperature or humidity value using the increase or decrease keys.
5. Confirm the set temperature or humidity value using the SET key.
6. Then press the ON/OFF switch or wait until the controller returns to the main view.

Setting the Time for the Fermentation Process

Before setting the time, the temperature and humidity controller must be switched on.

1. Set the time only when the set temperature has been reached and the required baked goods are in the appliance.
2. To set the time, keep the SET key pressed for 2 seconds.

'UNL' will be shown on the display.

3. Now, press the SET key again and use the increase or decrease keys to select the desired value.
4. Press the SET key to confirm the selection.

The time now starts to count down automatically.

When the time set for the fermentation process has elapsed, an acoustic signal is heard and the end of the process is displayed.

Loading the Fermentation Chamber

1. When the set temperature values have been reached (shown in the left display), slide the required raw baked goods on baking sheets into the guide rails of the appliance to rise.
2. Close the appliance door.
3. Set the time required for the fermentation process.

The remaining time will appear on the corresponding display.

When the temperature inside the appliance drops, the thermostat switches on and the appliance reheats to the set temperature, so that the temperature in the fermentation chamber remains constant.

4. Monitor the fermentation process.
5. After the set time has elapsed, remove the baked goods from the appliance and bake them in the oven.

Switching the Appliance OFF

1. If the appliance is not to be used any more, it should be switched off with the ON/OFF switch at the temperature and humidity controller.
2. Disconnect the appliance from the mains socket (pull the plug out).
3. Close the water supply.

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

- Only food-grade cleaning agents that are approved for use in the food sector may be used to clean the internal chamber of the appliance.
Read carefully the instructions on the cleaning products to ensure that they can be used to clean this appliance.
- Always wear protective gloves when using cleaning agents.
- Never use cleaning tools nor equipment that may damage the surface of the appliance or its components.

EN

7.2 Cleaning

WARNING!

After daily use, the appliance must be cooled to room temperature (approx. 25°C) before cleaning.

Disconnect the appliance from mains power supply.

The following appliance components and accessories must be cleaned daily:

- fermentation chamber
- appliance door and door seals
- external surfaces of the appliance
- control panel
- condensate collecting tank
- used baking sheets

Fermentation Chamber and Guide Rails

1. Clean the fermentation chamber with warm water, a mild food-grade cleaning agent suitable for use in the food industry and a soft, damp cloth.
2. Take care not to damage the heating elements and temperature sensors when cleaning. They should not be cleaned.

The guides can be pulled out for easier cleaning. Proceed the following way:

- lift the guide rails and pull them out of the slots,
- tilt the guide rails towards the centre of the fermentation chamber,
- pull the guide rails out of the fermentation chamber.



Fig. 7

3. Clean the guide rails with warm water and a soft cloth. Use a mild cleaning agent when required.

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Appliance Door and Door Seals

1. Clean the door seal only with a soft, damp cloth.

ATTENTION!

Do not use any cleaning agents to clean the seal, as these may damage the seal material.

2. Clean the appliance door from inside and outside with a soft, damp cloth and a mild cleaning agent.

External Surfaces of the Appliance

1. Clean the external surfaces of the fermenting cupboard with a soft, damp cloth and a mild cleaning agent for degreasing metal surfaces.

Control Panel

Regular cleaning of the control panel is necessary for good performance and good visibility on the screen.

1. Clean the control panel only with a soft, slightly damp cloth. Do not use **any cleaning agents** to clean the control panel.

Condensate Collecting Tank

The condensate collecting tank is located under the door. It collects water and soiling falling from the fermentation chamber and the door.

1. Remove the condensate collecting tank from the appliance and empty it.
2. The condensate collecting tank should be cleaned each time after cleaning the inside of the appliance at the end of the working day, and more often if necessary.
3. Clean the condensate collecting tank with a damp cloth to remove dirt, dust and water. Make sure the water outlet is clean.
4. Dry the condensate collecting tank carefully and fix it in the slots provided under the appliance door.

Baking Sheets

1. Remove used sheets from the appliance.
2. Clean the sheets regularly and observing manufacturers' instructions.

ATTENTION!

Dry all the cleaned parts and surfaces thoroughly with a soft cloth. Leave the appliance door open for the appliance to dry completely.

7.3 Maintenance

ATTENTION!

The following maintenance and cleaning work must only be carried out by qualified and specialised personnel and never by the user of the appliance!

Cleaning of the electrical parts of the appliance

Every 3–6 months, carry out a preventive service inspection of the appliance and cleaning inside the electrical parts of the appliance (control cabinet).


The interior of the electrical parts of the appliance may contain small amounts of dry flour and other impurities or, in extreme cases, grease, which can seriously and permanently damage the electrical components.

Inspection, disassembly and cleaning of the electrical parts of the appliance must only be carried out by a qualified electrician, taking into account the following:

- cool the appliance down to room temperature;
- disconnect the appliance from the main electricity supply;
- unscrew the two screws on the rear cover of the appliance;
- carefully remove the metal side panels of the appliance and, **under no circumstances, touch the electrical components**;
- visually inspect the interior of the electrical parts, looking for flour, other soilings, grease or moisture;
- use a vacuum cleaner to clean flour and other soilings; vacuum the entire area thoroughly. **It is necessary to use a vacuum cleaner with a plastic adapter at the ends of the hose. Do not touch the electrical parts (neither with your hands nor with the vacuum cleaner components)**;
- after inspection and cleaning, immediately and carefully reposition the side cover in its original position and fix it with screws.

8 Disposal

Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.