mychef.

PROOFER

Product Manual

Installation, use and maintenance

INDEX

1. INTRODUCTION 3

2. TECHNICAL CHARACTERICTICS 4

2.1. Main characteristics of Mychef proofers with independent control panel..... 4

3. GENERAL SAFETY AND ACCIDENT PREVENTION REGULATIONS 5

3.1. Personnel responsible for using the equipment..... 5

3.2. Electrical hazard 5

3.3. Corrosion hazard 5

4. RECEPTION, TRANSPORT AND POSITIONING 6

4.1. Reception..... 6

4.2. Transport..... 6

4.3. Positioning 7

5. INSTALLATION 8

5.1. Electrical connection 8

5.2. Water connection..... 9

5.2.1. Water input 9

5.2.2. Drain 10

6. USE..... 12

6.1. Control panel..... 12

6.1.1. Switch on device..... 14

6.1.2. Regulating fermentation..... 14

6.2. Errors and alarms 16

7. MAINTENANCE 17

7.1. Cleaning..... 17

7.1.1. Outer housing..... 17

7.1.2. Doors 17

7.1.3. Control panel 17

7.2. Preventive maintenance..... 18

1. INTRODUCTION

This manual has been carefully written and reviewed to provide accurate information and support on the proper installation, use and maintenance of the proofer to ensure its proper operation and to extend its service life.

Before attempting any kind of repair or use of the equipment, please read this manual carefully and thoroughly.

The manufacturer accepts no responsibility, explicit or implicit, for any errors or omissions contained therein.

- The proofer must not be used by untrained personnel who do not have the necessary training or experience required to operate the equipment correctly. Do not allow children to use or play with the device.
- The equipment's owner must ensure that this manual is read by personnel responsible for its use and maintenance, and that this manual is kept in a safe place where it can be easily accessed by all users of the equipment and for future reference. If the equipment is sold to third parties, they must be given this manual.
- This proofer must only be used for its intended purpose, i.e. to ferment food. Any other use can be dangerous and can result in personal injury and property damage.
- The equipment is shipped from the factory once it has been calibrated and has passed rigorous quality and safety tests that ensure it works properly.

The manufacturer will not be liable for any problems caused by improper installation, modification, use or maintenance.

2. TECHNICAL CHARACTERICTICS

2.1. Main characteristics of Mychef proofers with independent control panel

	10 600x600	8 600x600	8 460x330
Code	**MYCHA248**	**MYCHA249**	**MYCHA250**
Exterior dimensions (Width x Depth x Height) (mm)	760x780x900	760x780x760	620x715x760
Capacity	10 600x600 10 600x400	8 600x600 8 600x400	8 460x330
Distance between guides	70	70	70

Table 1. Main characteristics of Mychef proofers with independent control panel

The maximum recommended food load per 600x400 tray is 5 Kg.

The maximum recommended food load per 460x330 tray is 3.5 Kg.

3. GENERAL SAFETY AND ACCIDENT PREVENTION REGULATIONS

3.1. Personnel responsible for using the equipment

The use of the equipment is reserved for trained personnel.

Personnel who perform any action on the oven, such as operation, cleaning, installation, handling, etc., must be familiar with the safety regulations and the Operating Instructions.

Do not allow unauthorized personnel to use, handle or clean the equipment.

3.2. Electrical hazard

Work on the electrical supply side and access to live parts may only be carried out by qualified personnel under their own responsibility. In any case, such access must be made with the equipment disconnected from the power supply.

If the appliance is placed on a trolley or on tables that have some mobility, do not allow it to move while it is connected to the electrical current to avoid possible damage to the wiring, drain pipes or water inlet. If you want to move or change the position of the equipment, the cables and the drain and water inlet pipes will have to be disconnected.

3.3. Corrosion hazard

When using cleaning products, special attention and appropriate safety measures should be taken when handling these products. Always read the safety data sheet for the different chemicals before use and follow the instructions for use. These products in contact with any part of the body are abrasive and can cause skin and eye irritations and causticity.

During cleaning of the proffer and in the event of aerosols or mist forming when handling cleaning products, wear a mask with a P2 / P3 type particle filter, goggles for protection against splashes, and chemical protection gloves.

4. RECEPTION, TRANSPORT AND POSITIONING

Before carrying out the installation, the dimensions of the site where the equipment is to be placed and the electrical and water connections must be verified and seen to be within the parameters detailed in the installation sheet.

4.1. Reception

Once the proffer has been received, check that the model purchased corresponds to the order.

Check that the packaging has not been damaged during transport and that no parts of the equipment are missing. If you detect any anomaly or problem, contact your dealer immediately.

4.2. Transport

The equipment should be transported in its original packaging to the closest location to the point of installation to avoid damage as much as possible. It is recommended to keep the original packaging until the equipment is properly installed and in operation.

To move the equipment and place it in your workspace, the following observations should be taken into account:

- The measurements of the different models to pass through narrow places (corridors, doors, narrow spaces). See chapter 2.
- The handling must be done with the necessary personnel to move the load of the furniture taking into account the current occupational safety regulations at the place of installation.
- The proofer must always be in an upright position during transport. It must be lifted perpendicularly to the ground and transported parallel to it.
- Make sure that during transport it does not tip over and is not hit by any object.

Be careful with the legs when positioning the oven on the final location.

4.3. Positioning

- Place the proofer at a comfortable distance from the wall so that the electrical and water connections can be made. There must be a minimum clearance from the proofer parts to allow for proper ventilation and cooling. This minimum distance is:
    - 50mm on the left and right sides
- The equipment should be placed on a Mychef support table or wall mount.
- If there are sources of heat or steam near the equipment (stove, grill, iron, deep fryer, pasta cooker, kettle, tilting frying pan etc.), these must be at a distance of more than 1 metre.
- Once it is placed in the workspace, check that it is level.

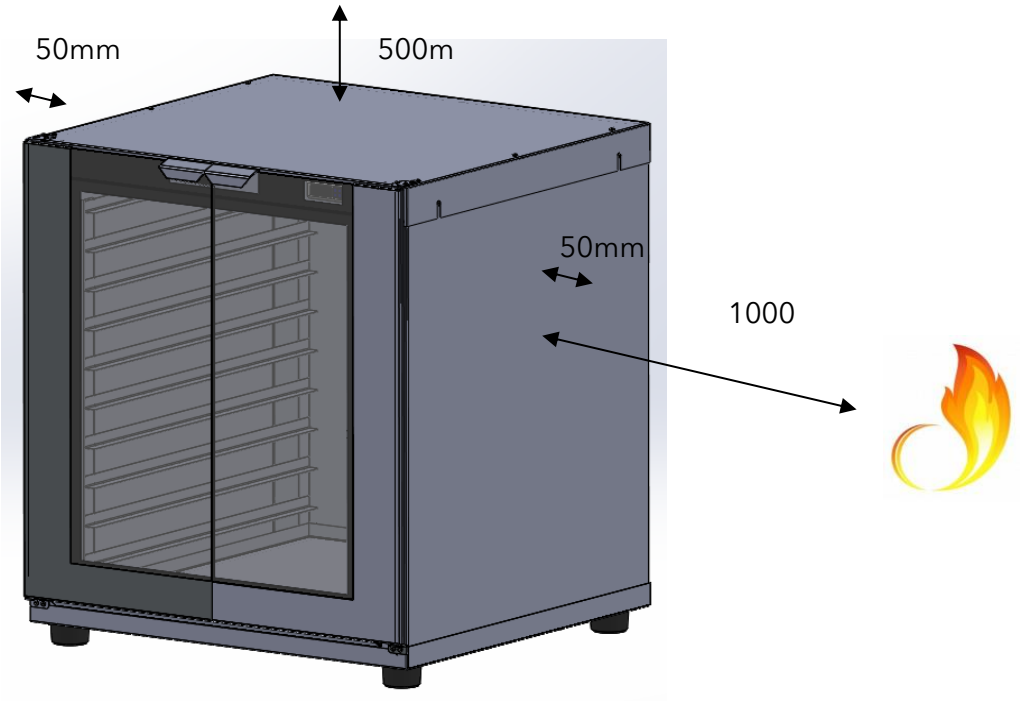


Figure 1. Example of a suitable location for installation

For the installation of Mychef stacked ovens in top of the proofers, follow the instructions supplied with the corresponding stacking kit.

5. INSTALLATION

5.1. Electrical connection

Check that the voltage reaching the point where the proofer is to be switched on corresponds to the operating voltage of the equipment.

The following table indicates the electrical characteristics of each proofer:

	Voltage	Power (kW)	Rated current (A)	Cross-section cable (mm^2)
MYCHA250	230/3L/50-60	3	13	1.5
MYCHA249				
MYCHA248				

Table 2. Electrical connection characteristics

Before carrying out any electrical work, make sure that no electrical current is supplied at the point of connection of the equipment.

Always ensure effective grounding.

The wiring and other safety devices used for the electrical installation must have the appropriate section for the equipment in question.

In any case, respect the regulations in force for the connection of the equipment to the low voltage network.

Before starting the electrical installation, check that the electrical requirements of the proofer and the power supply are the same.

For its correct connection, you will only have to connect the plug to a single-phase plug, it will not be necessary to disassemble any component of the equipment.

5.2. Water connection

5.2.1. Water input

The proofer is not equipped as standard with a water connection, since the water evaporation tray filling process is done manually; however, Mychef proofers have semi-automatic tray filling kits available for filling the evaporation tray MYCHA257 for proofers with independent control.

In the event that a Technical Support Service assembles a kit, the proofer will have a water connection. This connection must meet the following specifications.

Cold water (max. 30°C) ¾ inch 150 to 400 kPa dynamic flow pressure.

Drinking quality water with the following characteristics:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides (Cl-) less than 30 mg/L
- Chlorine (Cl2) less than 0.2 mg/L
- Iron (Fe) less than 0.1 mg/L
- Manganese (Mn) less than 0.05 mg/L
- Copper (Cu) less than 0.05 mg/L
- Conductivity less than 20uS/cm

Use of descaler and Mychef filter mandatory.

The use of water with different characteristics than those indicated may cause serious problems in the components of the proofer, such as corrosion in the chamber, appearance of white spots on the glass, premature failure of the solenoid valves, etc.

Periodically check the quality of the water of the proofer.

In the case that a semi-automatic filling kit for the evaporation tray has been installed, the proofer has a water inlet ¾'' at the rear left of the proofer.

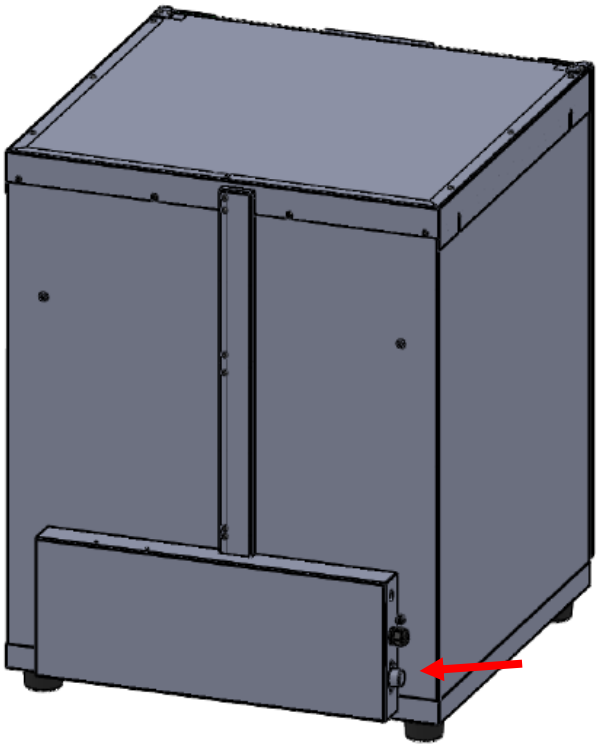


Figure 2. Water intake

In the case of a new installation, the water must be left to run until the connection is completely purified. This operation must be repeated each time work or repairs are carried out on the water system that feeds the proofer.

5.2.2. Drain

For the correct operation of the proofer, it must always work with water in the evaporation tray; so, this steam condenses on the walls and ends up at the base of the proofer.

Before starting any fermentation cycle, it must be ensured that the level of water accumulated in the proofer base is not too high, since if this is the case, it could lead to a shunt to the ground.

To avoid this danger, Mychef proofers have a drain with a stopper to remove excess of water, either for disposal or to be reused by pouring it back into the evaporation tray.

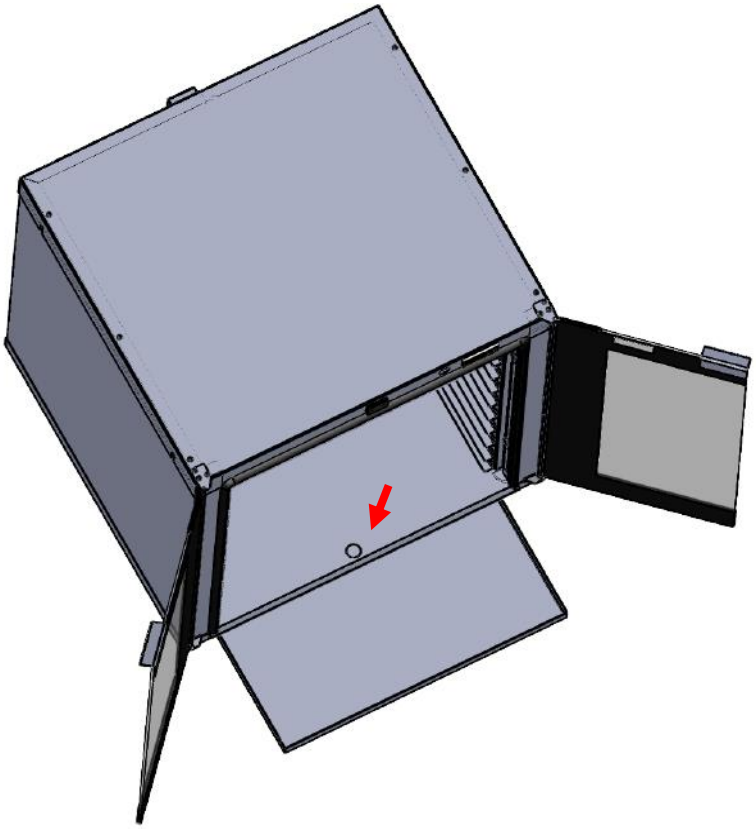


Figure 3. Mychef proofer drain

6. USE

6.1. Control panel

The following figure shows the independent control panel of a Mychef proofer. It consists of a central screen featuring displays, indicators and four buttons.

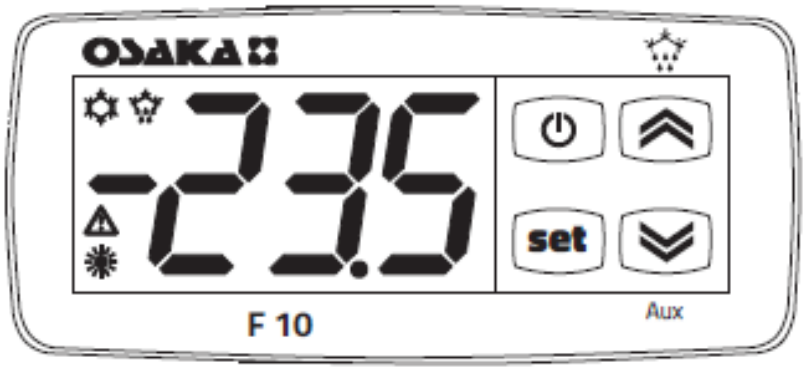


Figure 4. Control panel

Next, each of the following functions is explained:

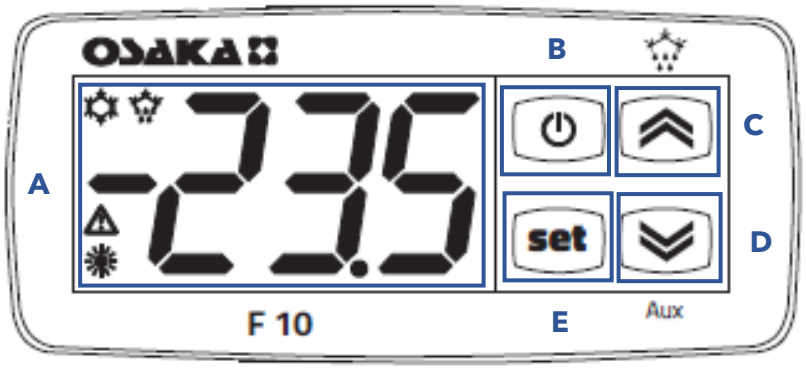


Figure 5. Detail of the control panel

Block	Function	Description
A	Temperature indicator	It displays the proofer's current temperature setting
B	On button	Proofer's on/off button
C	Up button	Button to increase the desired temperature
D	Down button	Button to decrease the desired temperature
E	Temperature button	Button to set the desired temperature

Table 3. Control panel description

The central display plays an important role in the operation of the proofer, as it shows both the proofer's current value and status.

Figure 6. Central screen

The parameters' display format and the different statuses of the proofer are explained below:

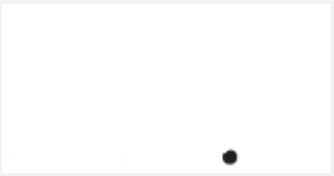
Icon	Function
	A point appears on the screen to show that the proofer is switched off. Pressing the "B" button for one second will switch the equipment on. Pressing it again will switch it off.
	The proofer is switched on and voltage is being supplied to the resistor to reach the target temperature. It can be easily identified by the sun symbol on the lower left side.
	The proofer was switched on, but it has reached the target temperature and no longer supplies voltage to the resistor.
	The user has pressed the "D" button, the control will toggle between the stored target temperature value and the message "SP"; at this point, by pressing the "C" and "D" buttons the target value can be increased or decreased.

Table 4. Description of the main panel messages

6.1.1. Switch on device

The device is switched on/off by pressing the “B” button for 1 second.

If the device does not switch on, check that it is properly plugged into a power source or the state of the power network, differentials, magnetothermic fuses, circuit breakers.

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6.1.2. Regulating fermentation

6.1.2.1. Fermentation by temperature

To begin a fermentation cycle, first ensure that there is water in the evaporation tray, since good fermentation requires a temperature of 25ºC to 30ºC and humidity. This temperature may vary depending on what you want to ferment.

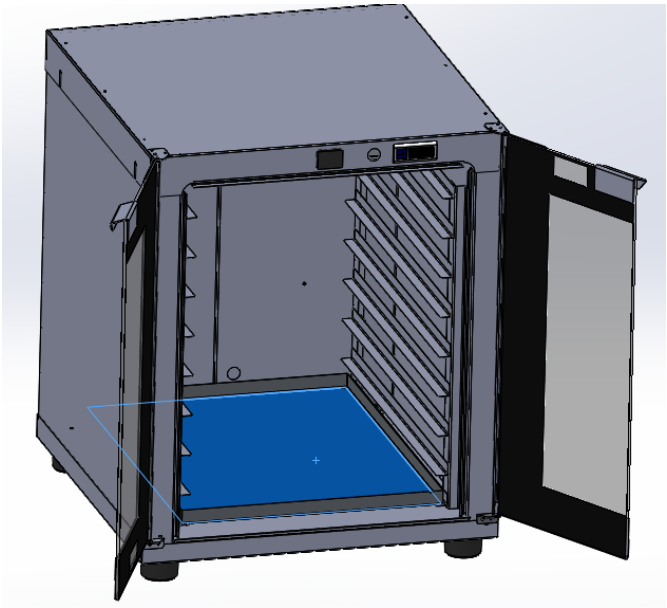

Figure 7. Water evaporation tray

Once water is added to the evaporation tray (no need to fill it to the maximum), press the "B" power button and the proofer will show the current temperature value on the display screen. If the temperature drops below the target temperature, the control will power the resistor to increase the temperature of the fermentation chamber, otherwise the resistor will remain off until this occurs.

If you wish to change the target temperature value, press the "E" set button and the "C" and "D" buttons to increase or decrease the value. Once the desired value has been selected, the value will be recorded automatically with no need to touch any buttons. The control will then act accordingly.

The proofer does not have a timer. The user must monitor and remove the food from the proofer when the fermentation process is considered to have come to an end.

Example of fermenting at 28°C:

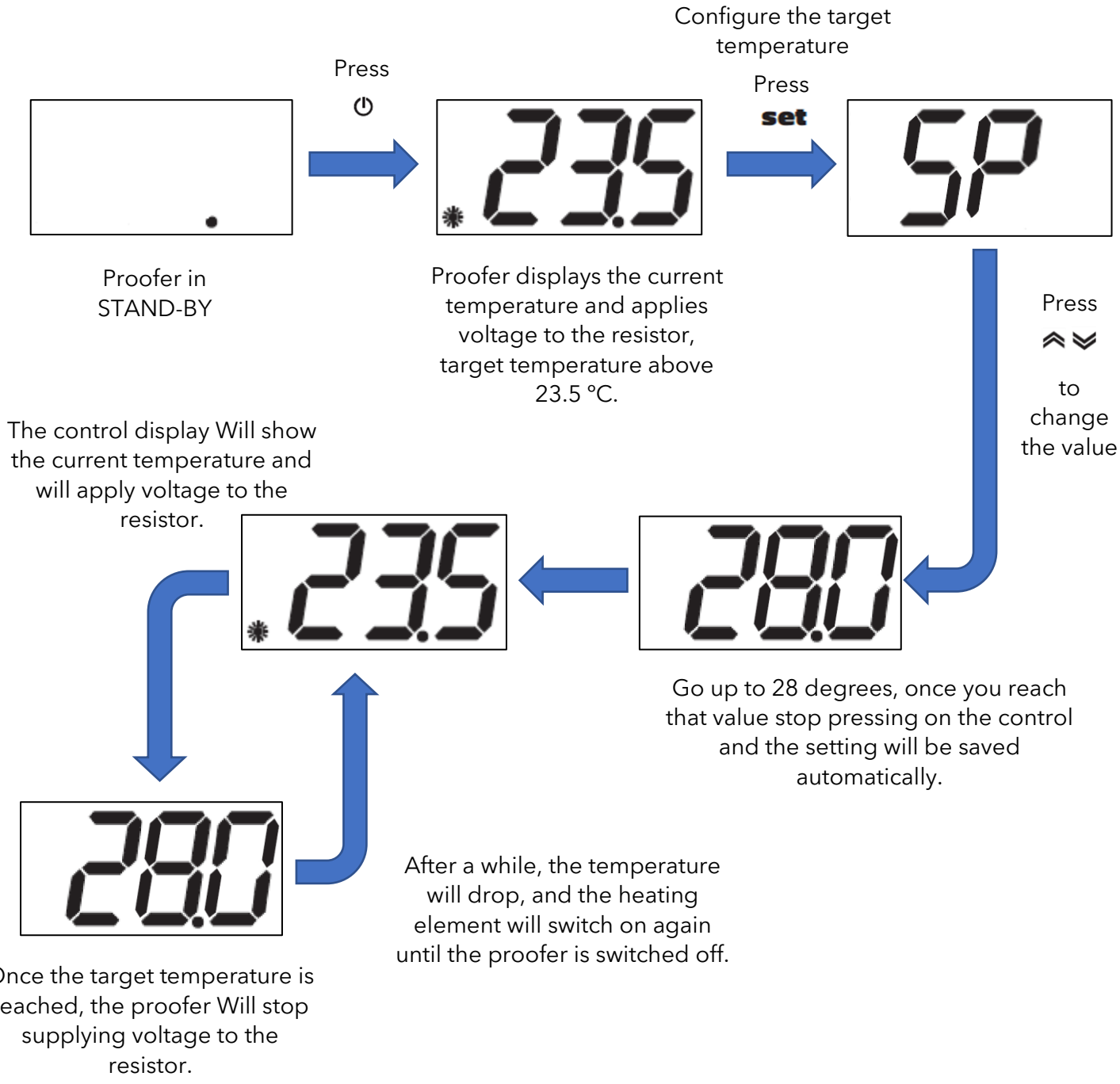

Figure 8. Example of fermenting at 28°C

6.2. Errors and alarms

Errors and alarms may arise during the fermentation process. If this is the case, the central display will show an error or alarm code.

The table below shows different errors and alarms, as well as solutions to these issues.

Error	Reason	Action
E1 -E1 E2 -E2	The probe may be broken (**E**) or shot-circuited (**-E**) or may have a value that is outside the programmed range.	Check the probe connection to the controller and verify that the probe is working properly. (It is useful to have the ohms values of the probes on hand).
EPr	Possible anomaly in the EEPROM memory.	Press the set button. Switch the thermostat on and off.
Err	Fatal thermostat memory error.	Replace the controller o send it for repair.

Table 5. Errors and solutions

7. MAINTENANCE

Before the appliance is handled for cleaning, maintenance, or repair, it should be disconnected from the electricity grid.

If the power cable is damaged, it should be replaced by the manufacturer, its aftersales service or by personnel with similar qualifications in order to avoid danger.

7.1. Cleaning

Clean the vacuum packer regularly and carefully.

Cleaning the proofer with pressure cleaning equipment is HARMFUL to the appliance and may cause the appliance to break, and it will void the WARRANTY.

7.1.1. Outer housing

To clean the outer casing, use a cloth moistened with water and dishwashing soap or specific stainless-steel cleaner. Then rinse and dry.

7.1.2. Doors

To clean the glass on the doors, use glass cleaner and hand paper to avoid scratching the glass.

7.1.3. Control panel

To clean the control panel, use a cloth dampened with water and dishwashing soap. Then rinse and dry.

Never use agents with alcohols or solvents, as they may attack the metals or plastics in the control panel.

Failure to comply with these instructions may result in the breakage or damage of the control panel and will lead to the loss of the warranty.

7.2. Preventive maintenance

Mychef ovens are designed for intensive and long-lasting operation. For this to happen, in addition to regular cleaning tasks, preventive maintenance must be carried out.

These periodic checks must be carried out by a specialized service technician or your dealer or technical support service.