FORNI FIORINI SRL

PROOFING BOX
MODEL

2-6/68

TECHNICAL MANUAL

MAINTENANCE AND OPERATING INSTRUCTIONS

SERIAL NUMBER N° _____

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BOX

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1 GENERAL

1.1 PRESENTATION

This instruction manual for the use of the proofing chamber has been conceived and structured to make rapid and easy the consultation. For this purpose there is a detailed INDEX.
The first page WITHOUT A NUMBER has been reserved for the CE CERTIFICATE OF CONFORMITY.
For every topic dealt with herein, many ILLUSTRATIONS and TABLES have been inserted near the relative text in order to facilitate its comprehension. A specific Chapter is devoted to the PREVENTION MEASURES AGAINST RISKS TO HEALTH AND SAFETY.
This manual written by the Manufacturer provides the User with all the information related to the equipment and its installation, all the applicable safety regulations and the use and maintenance instructions for making the best use of the machine and its installation, while maintaining its long-lasting efficiency.
The Forni Fiorini Company reserves the right to modify or improve the system at any time without prior notice.
The guidelines in this manual must be closely followed in order to use the system correctly and safely, and to carry out reasonable maintenance.
Following these guidelines closely ensures the best performance, economy of use and long-lasting duration of the baking chamber, and can also be useful for avoiding the most common causes of accidents that may arise during machine operation or maintenance.

1.2 GENERAL WARNINGS

This manual is to be considered an integral part of a machine designed for professional use as a PROOFING CHAMBER and therefore cannot ever substitute the user's adequate preparation and experience of the user.
It has to be preserved for future reference until the machine will be dismantled. Keep this document in a dry place, out of direct sunlight, free of dust and harsh weather conditions, a close as possible to the machine. If this manual should be lost or damaged, the user can request a copy by writing to the following address: Forni Fiorini – Via Vittorio Veneto 26 – 36035 Marano Vicentino (Vi) Italy.
The manual contains all the indications, information, and instructions necessary for the user from installation to dismantling of the machine, with particular reference to its correct and safe use, including maintenance and cleaning.
Considerable space has been reserved for repairs and to the safety devices installed on the machine after a careful and scrupulous analysis of the hazards.
The manual reflects the state of the art and technology at the time of marketing of the machine and can not be considered inadequate only because it may be updated in the light of new experiences. The manufacturer reserves the right to apply any updates to the PROOFING CHAMBER and instruction manual as he deems fit, without any obligation to update earlier machines and/or manuals, except in exceptional cases.

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However, for the customers who request it, we will sent updated pages that this Manufacturer may arrange to issue periodically.
The manufacturer, Forni Fiorini, will be pleased to receive any proposals for improvement of this manual and invites the customers to inform the manufacturer about the address of the new owner in case the machine will be sold.
The manufacturer, Forni Fiorini, reminds the customers of the obligation to observe the local legislation regarding safety and hygiene in the workplace and respect of the environment.

1.3 INTENDED READERS

This manual has important instructions for using your machine and carrying out maintenance operations. This manual written by the Manufacturer provides the User with all the information related to the equipment and its installation, all the applicable safety regulations and the use and maintenance instructions for making the best use of the machine and its installation, while maintaining its long-lasting efficiency. Read this manual carefully before carrying out any operation and follow the instructions concerning the different operations described in each section.
The instructions contained in this manual comply with the safety regulations and accident prevention measures according to the provisions of the laws in force.
Should this manual get damaged or lost, a new copy should be requested to the Manufacturer. The machine and the installations are continuously upgraded and improved; therefore, some different parts can be mounted other than the ones illustrated in the present manual.

1.4 WARRANTY CONDITIONS

The warranty period as for proofing box is of 6 (six) months. The warranty involves only the replacement of parts; electric components and motors are not included. A further agreement, to be drawn with the company Forni Fiorini or their reseller, will regulate the oven after – sales service, if needed.
Upon receipt of the goods, check that both the standard equipment supplied with the proofer and any possible options required have been included into supply.
Any complaint should be lodged in writing to the manufacturing company not later than 3 (three) days after receiving the goods.
The guarantee does not cover faults caused by incorrect electrical connections, protections, defective assembly.
In addition, validity of the guarantee is not recognised in the following cases :
- *unsatisfactory performance of the proofer due to installation having been performed unprofessionally and by non specialised personnel*
- *if the client fails to respects the payment terms*
- *improper use of the proofer, failure to observe the general operating rules*
- *unskilled handling of the proofer by unauthorised personnel*

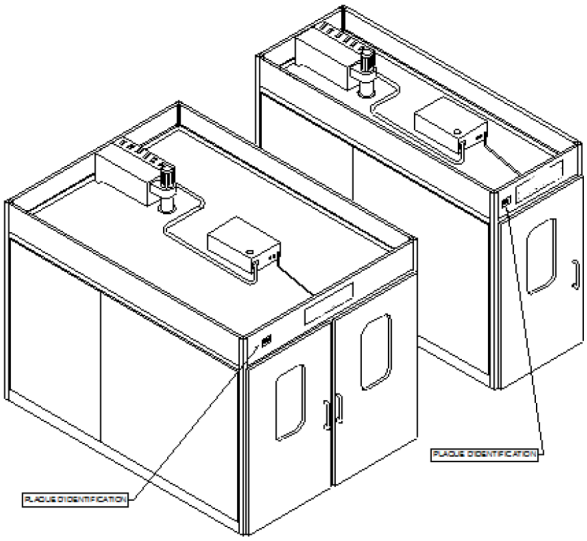
Forni Fiorini declines all responsibility for damages to persons or material caused by the failure to observe the above regulations.
Finally, a guarantee will not be considered if assembly of the proofer is not performed by our authorised technical personnel.

2. MACHINE DESCRIPTION AND FEATURES

2.1 MACHINE IDENTIFICATION DATA

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

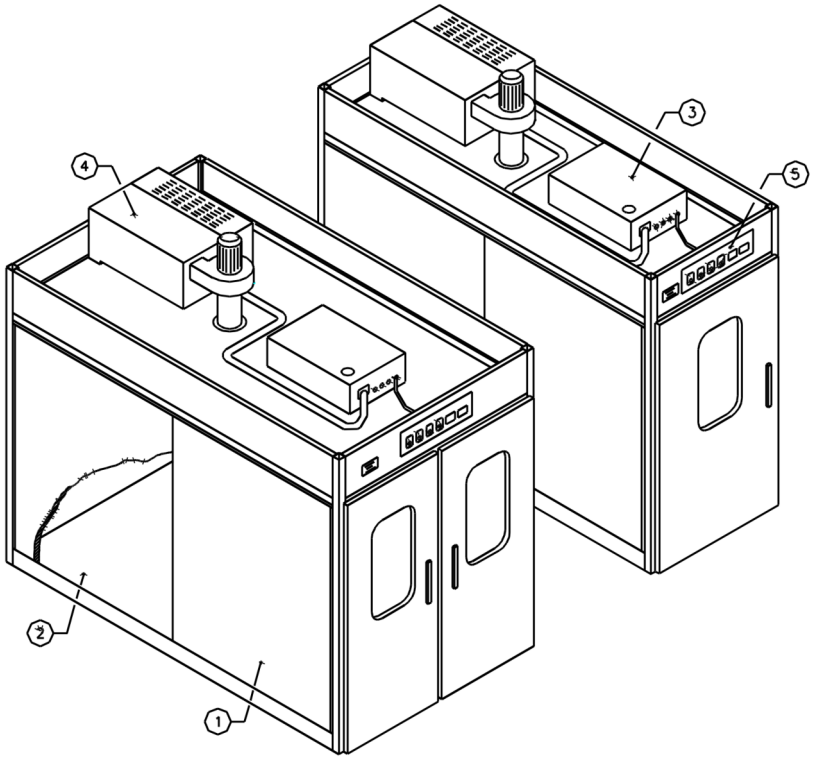
The identification plate, fixed on the machine as illustrated in the figure, shows the following technical features:
Type of machine;
Serial No;
Year of manufacture;
Weight;
Power;
Supply voltage/frequency.



BOX

2.2 MACHINE DESCRIPTION

The PROOFING CHAMBER usually consists of the following elements:
1) Styrofoam panels in 40 mm. thickness covered with sheet aluminum with plain or varnished finish.
2) AISI 304 stainless steel base
3) Electric station
4) Air circulation fan
5) Control panel
Some chamber need to have more of steam units, panels with different thickness, or particular things to discuss before and in references to the characteristic.



The proofing chamber is equipped with a control panel (5); therefore, operators only need to stand in front of the inspection door in order to carry out all loading and unloading operations and to operate all the machine controls. The risk of being shut inside the machine has been eliminated since all doors can also be opened from the inside.
The ideal environmental conditions for the correct operation of the machine are a temperature up to 40°C and a relative humidity of 50%. Make sure the room is not too dusty, and that the possible excessive amount of flour powder or other products required for the preparation of the dough do not come into contact with the fan, the steam generator or the electronic control panel.
The proofing chamber is also equipped with an emergency stop on the control panel, to be activated in the case of any possible malfunction or unexpected failure.
In addition, make sure the workplace is properly illuminated and that the space surrounding the machine is suitable for correct and safe operation.

2.3 INTENDED USE

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

2.4 UNINTENDED USE

The machine must not be used for any purpose other than proofing flour dough or other types of dough for food use.
The machine is not suitable for keeping animals, and/or people and/or vegetables.
The machine must not be used for defrosting or heating food.

2.5 CONTROL AND WORK POSITIONS

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

WORK POSITION *is the position from which the operator performs the cutting procedure. The operator can control and operate the machine from a single position, in other words, in front of the loading/unloading and inspection door.*

2.6 TECHNICAL FEATURES

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

Width	Depth	Height
		2300

Table A

Net weight (kg)	
Max humidity	**99°**
Max temperature	**45°**
Fan Power (kW)	**0,25**
Fan R.P.M.	**1400**
Voltage power source(Volt)	**380/50**
Power resistance (Watt)	**0**

BOX

3. GENERAL SUCURITY'S RULES

3.1 General

FORNI FIORINI has designed and constructed the machine fully considering the results of a prior accurate analysis of measures necessary to ensure SAFETY AND HEALTH as regards the use of the machine.
The protective and safety devices installed thus represent the result of a serious commitment of the company to provide the utmost implementation, in the sphere of the so-called state of the art, of the recommendations set forth in the specific CEE directives and reiterated in the CE Certificate of Conformity that is incorporated in this manual (see the first page without number inserted after the cover).
In order to make possible for the user to operate under conditions of maximum safety, these devices will be discussed in detail in the next chapters, with instructions, information, recommendation and illustrations.
In designing the machine and in the selection of the materials, the hygienic requisites set forth in the EEC directives have also been considered.
We therefore recommend that the user follow all the instructions and recommendations in this manual scrupulously.

WARNING

All operators and qualified engineering technicians must read this manual thoroughly and completely; it is an integral part of the machine and must be safely stored.
Read the following safety regulations and instructions carefully.

DANGER

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

NOTE :

Always remember that the inadequate use of the machine may cause serious injuries to the human body.
These instructions must be carefully kept in an easily accessible location for operators to be able to consult them any time, if necessary.

BOX

DANGER

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

DANGER

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

3.2 TERMINOLOGY USED

This manual *must be kept in a safe place and must be easily accessible whenever needed. This manual* ***is an integral part of the machine*** *and must always accompany the machine and be transferred with it upon change of ownership.*
In order to facilitate understanding of the content of this manual, we provide a list of terms used:
DANGER ZONE*: any zone within and/or around the machine in which an exposed person is subject to a risk to his health or safety.*
EXPOSED PERSON*: any person who is wholly or partially in a danger zone.*
QUALIFIED ENGINEERING TECHNICIAN: *This is a skilled technician specially trained to carry out special maintenance or repairs that require knowledge of the machine, its functioning, proper safety measures and work procedures.*
DANGER: *This message signal is displayed in the most extreme situations, and indicates an imminently dangerous event that will occur if the operations described are not carried out correctly, and which may result in serious injury, death or hazardous longterm effects on health.*
WARNING*: This indicates a potentially hazardous situation that may arise if the operations described are not carried out correctly, and which may result in seriously harmful or hazardous long-term effects on health.*
CAUTION: *This signal indicates a potentially hazardous situation that may arise if the operations described are not carried out correctly, and which may result in damage to the machine and/or serious injury.*
NOTE: *This signal provides useful additional information for using the machine safely and correctly.*

3.3 PROTECTION AND SAFETY DEVICES

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

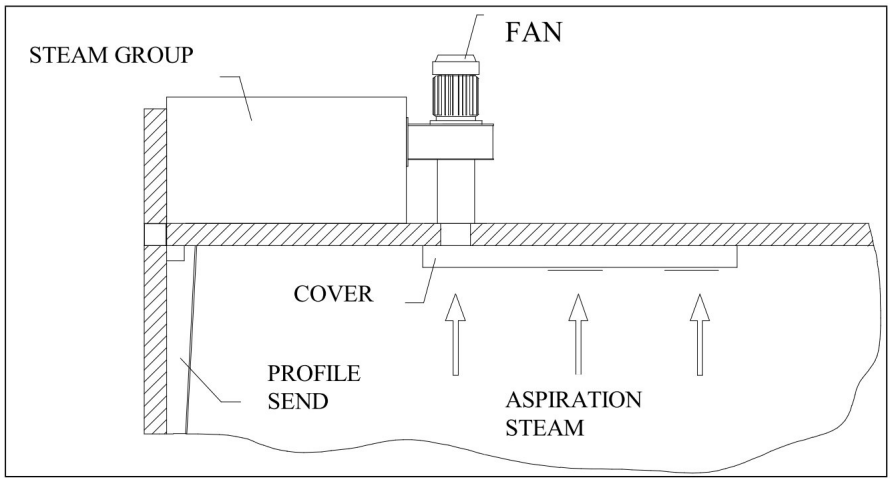
BOX

WARNING

All operators and qualified engineering technicians must read this manual thoroughly and completely; it is an integral part of the machine and must be safely stored.
Read the following safety regulations and instructions carefully.

3.3.1 MACHINE GUARDS

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



There is another danger zone identified in the steam generator, which is also protected by a fixed housing.
Operators must never climb onto the chamber to carry out maintenance or control operations to avoid the risk of falling from elevated levels. They must pay special attention when reaching the upper part of the chamber for inspection.

DANGER

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

WARNING

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

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

3.3.2. INDIVIDUAL PROTECTION EQUIPMENT

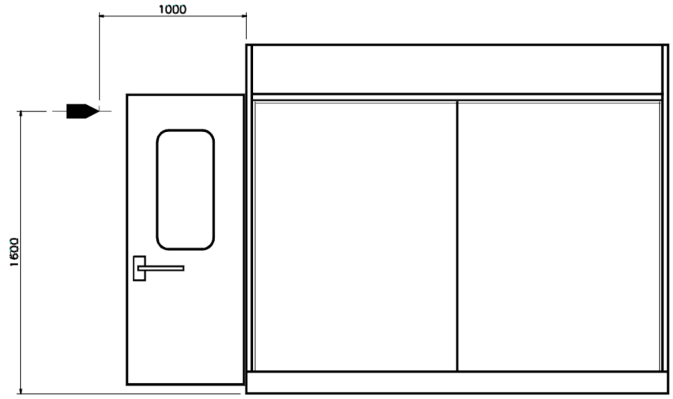
Operators must wear individual protection equipment to perform cleaning operations inside the chamber, since the cleaning products have corrosive and harmful effects when in contact with the skin or inhaled.

WARNING

Contact the cleaning product distributor for information regarding the substances used.

3.4 RISK NOISE

The machine when empty and in operation, taken as the most unfavorable condition, emits:
A level of continuous acoustic pressure equivalent weighted A inferior to 70 dB(A);
Since it is not possible to indicate a specific workstation for this machine, measurement was made from the point indicated in the figure at 1.6 mt. height from the floor and 1 mt away from the outside of the machine in the direction of maximum emission.Measurement was made with an instrument of the QUEST type, mod. 1800 class 1a.



3.5 MACHINE STABILITY

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

DANGER

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

BOX

3.6 RISKS ELECTRICAL SOURCE

To make the electrical connection between the circuit breaker and the cell as shown in picture 29, installing the magneto thermic switch and differential on the adjacent wall; the characteristics of the switch and power supply cable must be adequate for the walls of the machine.
When starting the machine ALWAYS check:
- correct connection of the phases
- correct direction of fan rotation
The instruments and all the other electrical components are installed in closed cases so as to prevent any DIRECT contact with parts under voltage. The electricity symbol is displayed on the protection panel (see figure).

WARNING
Make attention to the electric parts

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

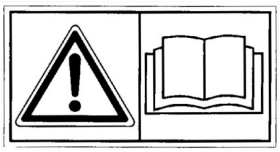
To avoid hazards due to malfunction of the control circuit.
a) one end of the secondary transformer, 380/24 volts, is grounded.
b) two fuses are installed on the primary and secondary of the transformer.

The controls and indicators marked with the appropriate symbols to indicate their function are installed on a special panel.
The degree of protection IP 54 of the controls is guaranteed on the whole by the characteristics of the individual electrical components and by the sealing gasket inserted between the casing and the control panel.
The machine, as a whole, has a degree of protection corresponding to IP 2X.
The electrical tests performed on the machine in conformity with the requirements of EN 60204-1 1192, gave positive results.
We reiterate that other instructions, information, indications and recommendations regarding the electrical system.

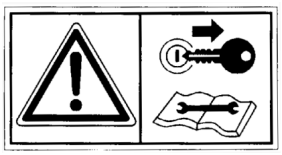
Once a year and every time any repairs are made, it is advisable to have a specialist perform electrical tests to verify the state of the electrical insulation and the continuity of the protection circuit.
In case of any replacements, ONLY components with electrical characteristics at least the same as the originals should be used.
The power supply cable MUST be replaced immediately if its external insulation is damaged.

3.7 SAFETY SIGNALS

The proofing chamber is fitted with pictogram and adhesive labels warning the operator about any residual risks present in the machine.
The following figures show the labels and their meanings.



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



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

WARNING
Risk of accidental falls from a height.

WARNING
General hazard

WARNING
Risk of crushing injury of upper limbs.

WARNING
Risk of electrical shocks

BOX

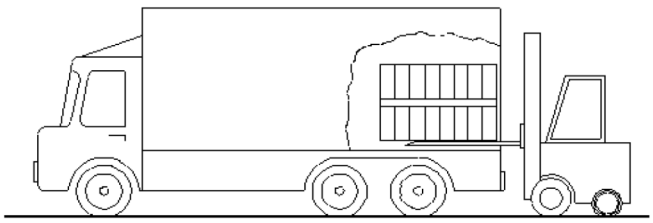
4. TRANSPORTATION AND INSTALLATION

4.1 TRANSPORTATION HANDLING STORAGE

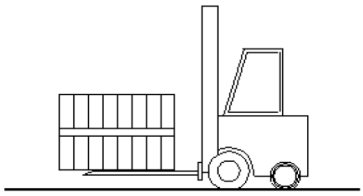
Refer to Tables A and B on page 7 for the value of the mass of the machine and the dimensions.
The machine can be delivered:
a) assembled and packed in a box/crate/pallet constructed with wooden planks nailed together and showing the symbols and instructions for its handling
b) with the individual components to be assembled on site.

The purchaser/user or his delegate is requested to verify the integrity of the machine or individual parts upon removal of the packing, and inform the manufacturer immediately of any damage or other problems.
In case a), proceed as indicated below, using a forklift operated by an expert:
Step 1: Remove the machine from the truck in its packing
Step 2: Place the machine on the ground
Step 3: Remove the packing material and raise the machine with the forklift so at to be able to remove the pallet underneath.
Step 4: Set the machine on the ground again on a flat, hard surface as close as possible to its final position.

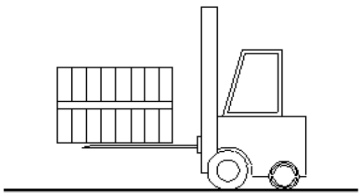
STEP 1



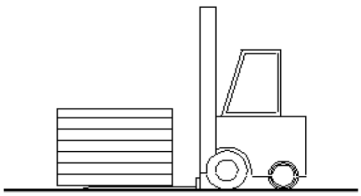
STEP 2



STEP 3



STEP 4



WARNING

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

WARNING

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

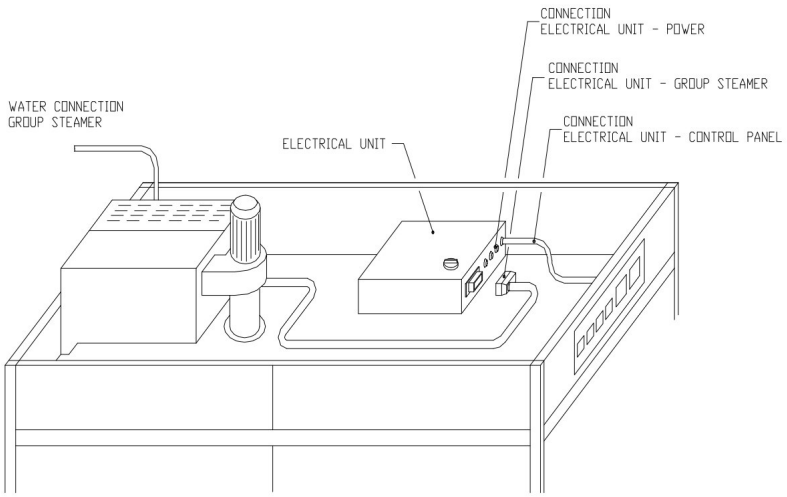
4.2 UNPACKING

The proofing chamber must be carefully removed, referring to the labels on the packing. If the box has instructions from the manufacturer on unpacking procedures, follow them strictly.
In addition, it is recommended to separate the different packing materials, and to dispose of such materials according to the regulations in force in the country where the machine is installed.

4.3 TO PREPARE THE PLACE

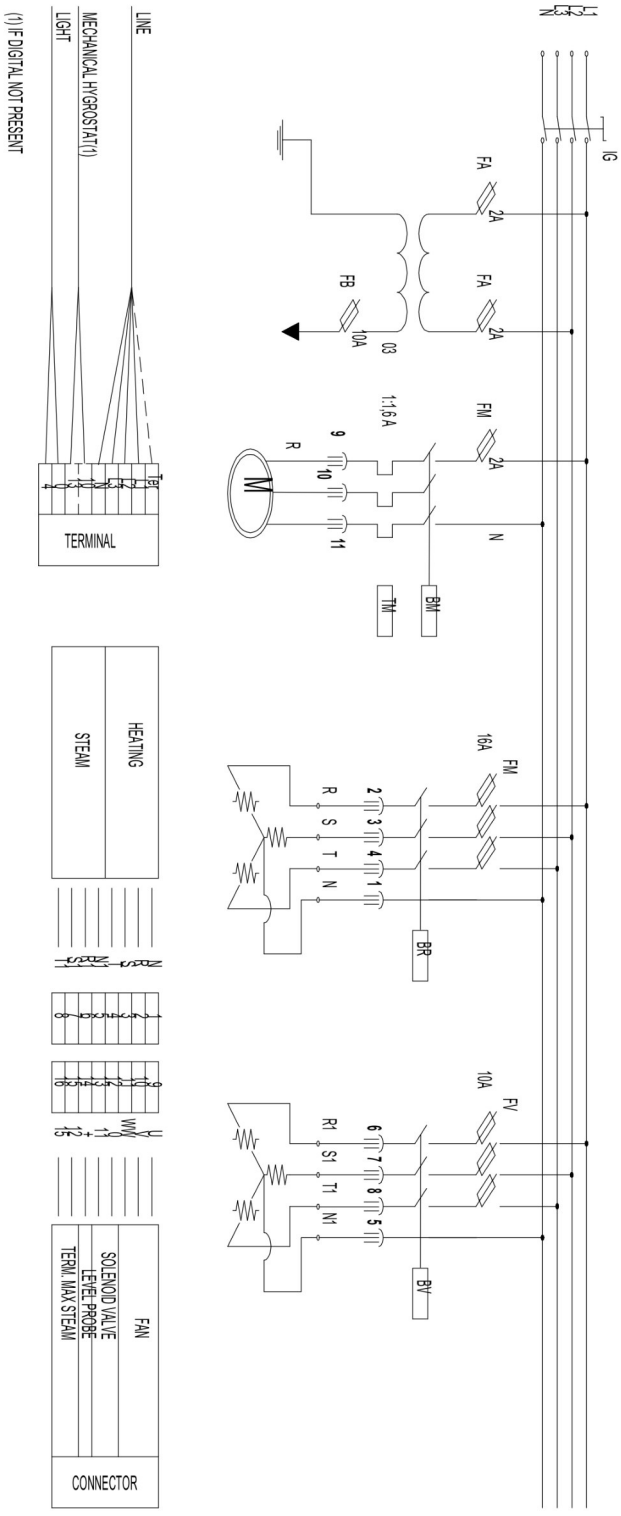
The room where the machine will be installed, including the various other installations or equipment in it, must correspond to the directives, rules, specifications and technical standards, etc. in effect in the respective countries, members of the E.U. and E.F.T.A.

The client will provide at his own expense for the installation near the machine of:
1) a tap for the supply of drinkable water.
2) a switch with adequate nominal power for electrical connection; there should also be a cable for connection to the ground system.

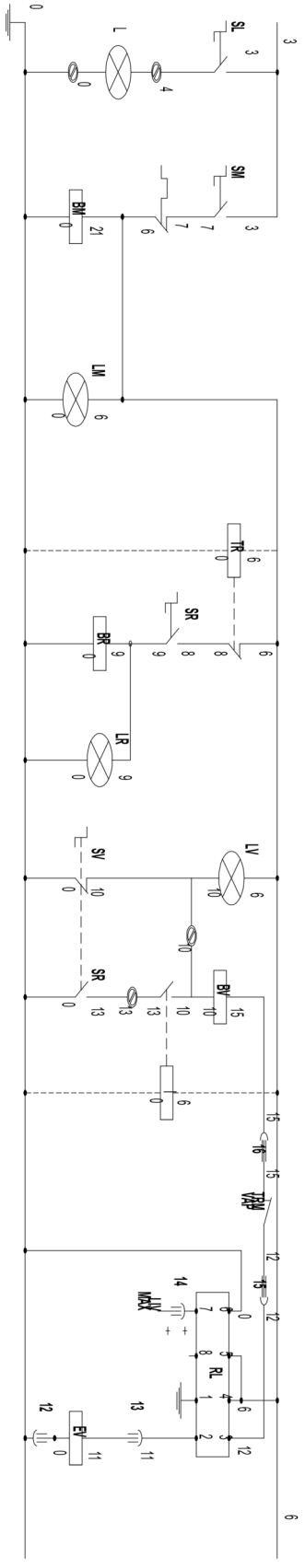


4.5 INSTALLATION

4.4.1. WIRING DIAGRAM OF CONTROL

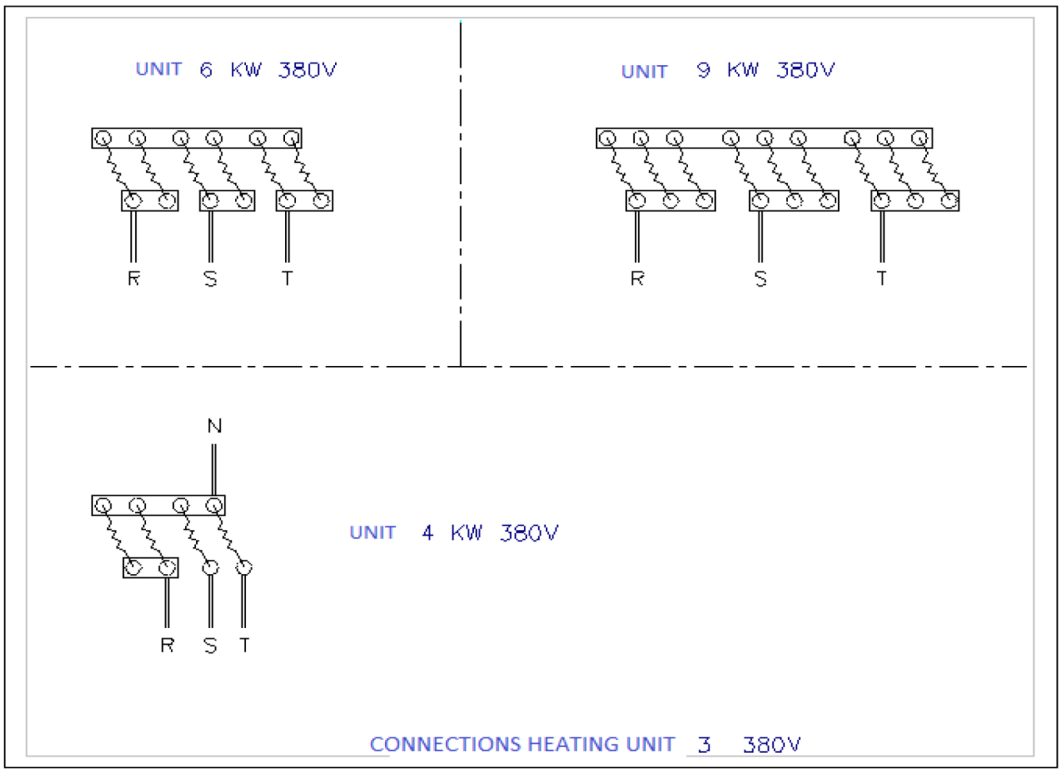


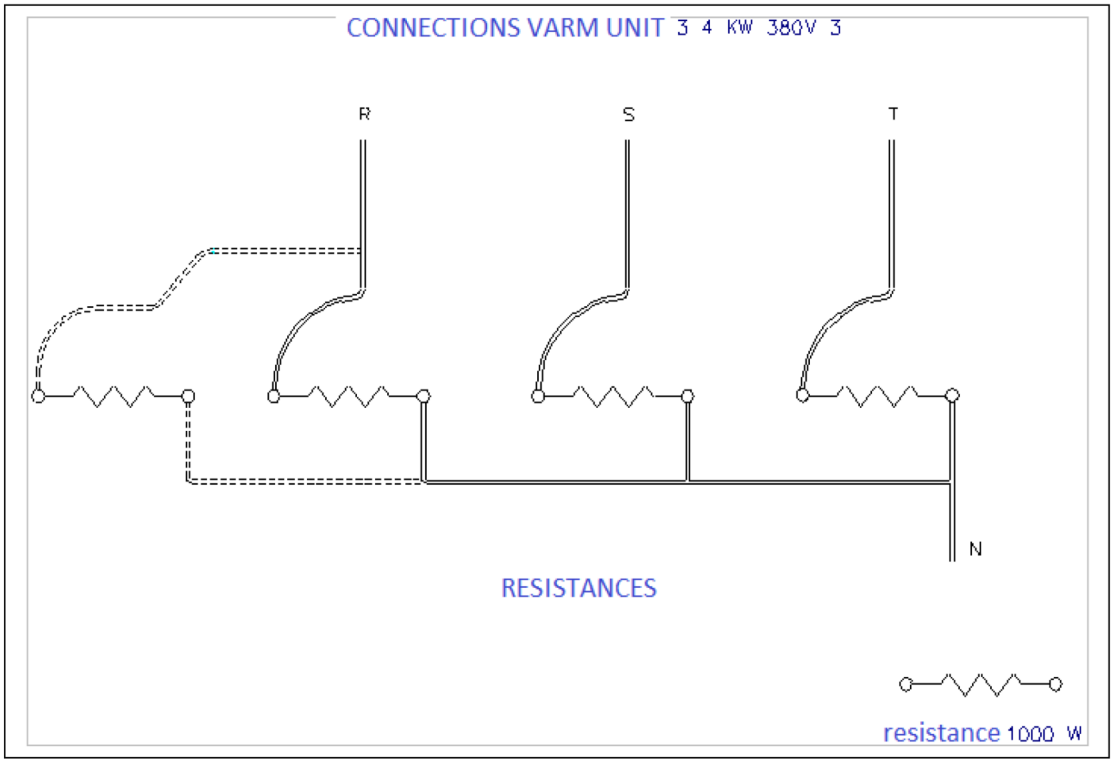
BOX



BOX

4.4.2. WIRING DIAGRAM OF POWER CIRCUIT





4.4.3. LEGEND

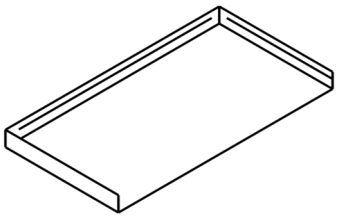
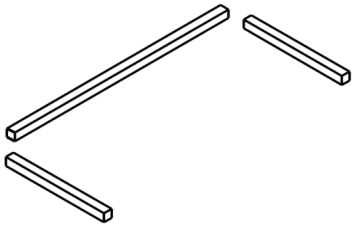
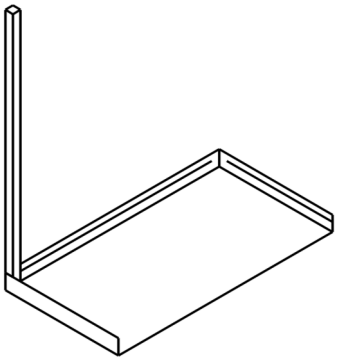
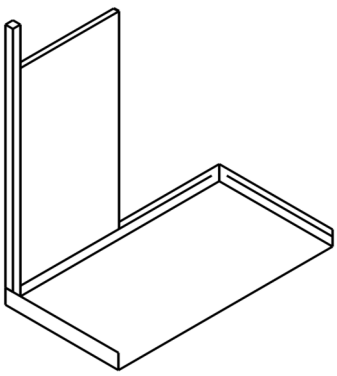
IG *Main circuit breaker 32A*
TRS *Transformer da sava af 0-220-380 as 12-012*
BM *Electromagnetic fan switch OMROM MY2*
IM *Magneto thermal*
BR *Electromagnetic cell resistor switch SIEMENS 3TF*
BV *Electromagnetic steam switch SIEMENS 3TF*
FA *Fuse 10x38 2A + holder CF 1P*
FB *Fuse 10x38 10A + holder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

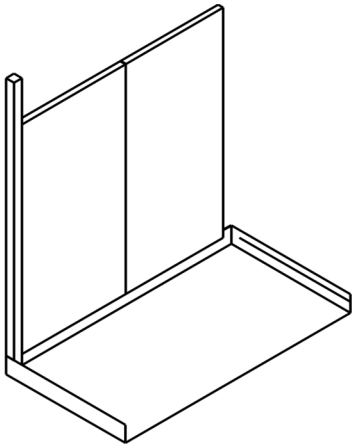
BOX

4.4.4. INSTRUCTION TO ASSEMBLY THE PROOFER

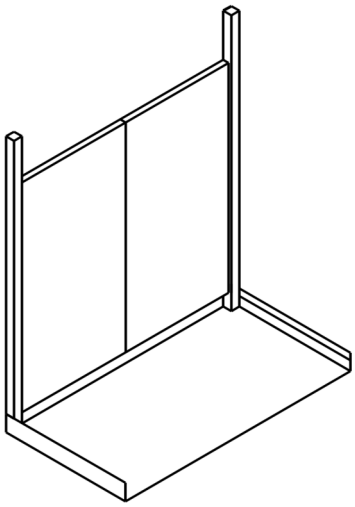
(MODEL WITH JUMD AND TUBULAR SUPPORTS + PANELS OF 40MM)

Proceed the assembly like the instructions:

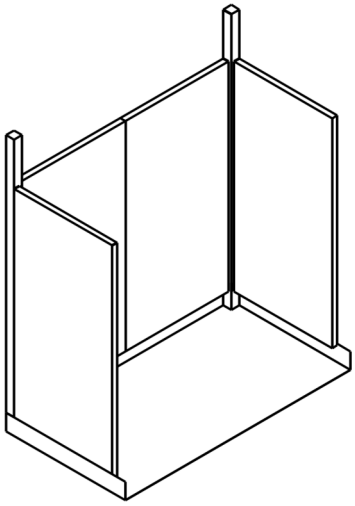
	Position the cell floor (if the chamber has the floor).
	If the chamber has not the floor, put the support like the draw and proceed with the assembly.
	Assemble the upright for the rear wall and fasten it in place with the screws.
	Insert the rear wall panel in the grooves on the upright. If there are two rear panel pieces , insert the special Styrofoam spine.



Proceed with assembly of the second panel.

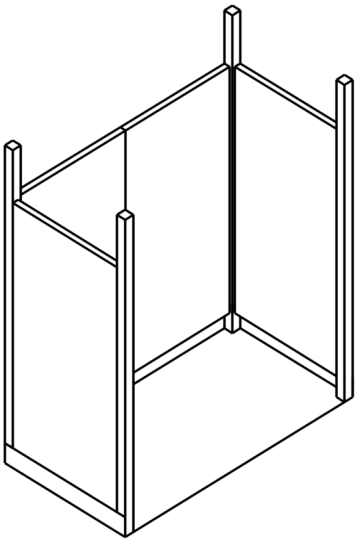


Fit and fasten the second rear upright.

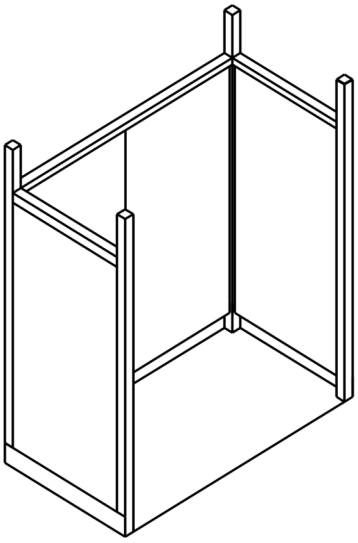


Proceed to insert the side panel.

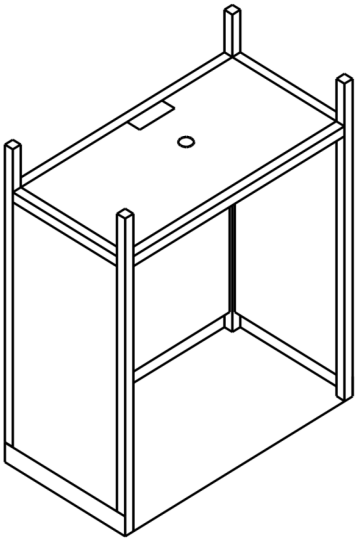
BOX



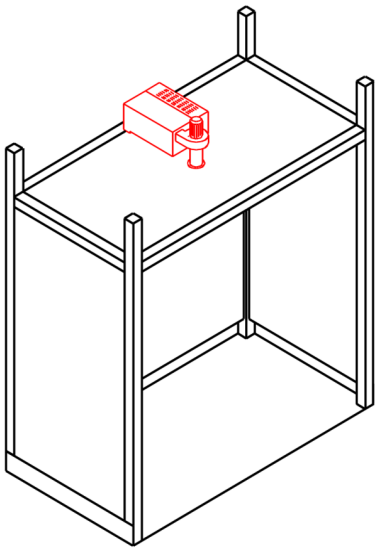
Fit the two front uprights in place and fasten them.



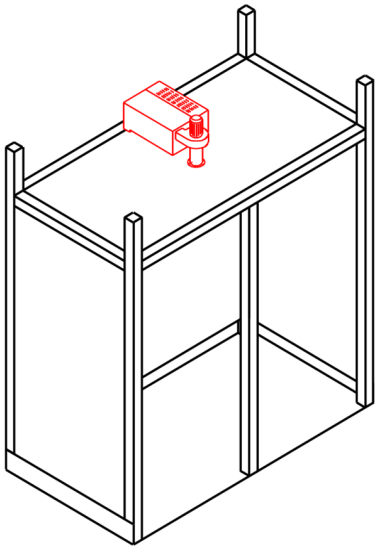
Insert the crossbar between the two upright and the side crossbar between the front and the rear uprights on the top of the paneling.
Fastem them.



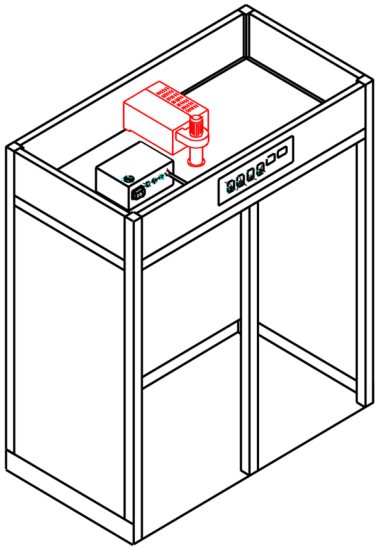
Slide the top panel into the grooves on the crossbar with the rectangular hold towards the rear.
Insert the front crossbar and fasten it.



Position the fan , heater and steamer unit over the roof and fit it into the rectangular hole at the rear.
Fit the through bolts into the interior boss and fasten it to the unit.
To seal completely with silicone to avoid any steam or warm exit

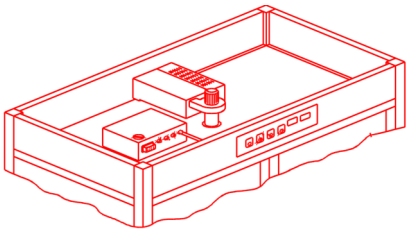


In case of cell with two doors , insert the central upright and fasten it with the screws.
If there is not the floor, this jumb will be put between the tubular and (after to install the chamber) the floor.

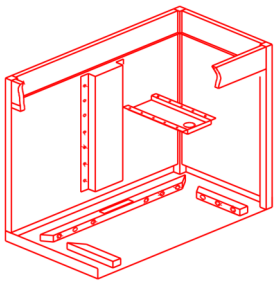


Insert the two upper side panels.
Insert the upper front panel with the control panel.
Put over there the electronic control board.
When you will place the warm feeler and steam humydostat, place them on the front side. (if you place on the back after the door opening they do not feel immediately the difference)

BOX

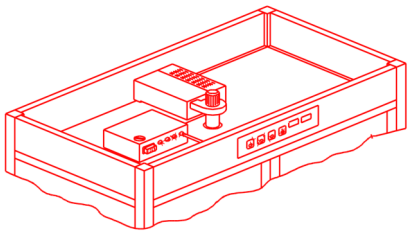


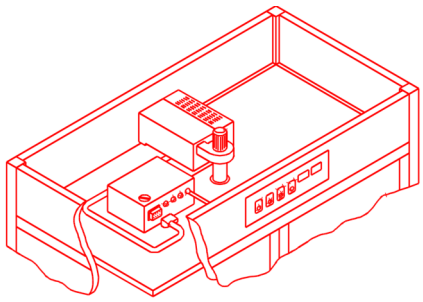
Install the exhaust air conduit under the roof.
Install the delivery air conduit , inserting it first in the channel at the base of the cell, raise until it touches the upper panel then fasten it on the rear panel with self-drilling screws.



Place it at the center of the cell inserting the electrical wire through the hole provided and connecting it to the electrical panel

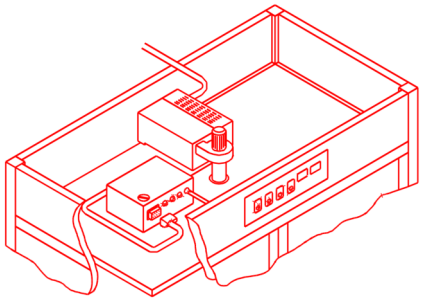
Proceed to install the exterior chute and interior platforms.





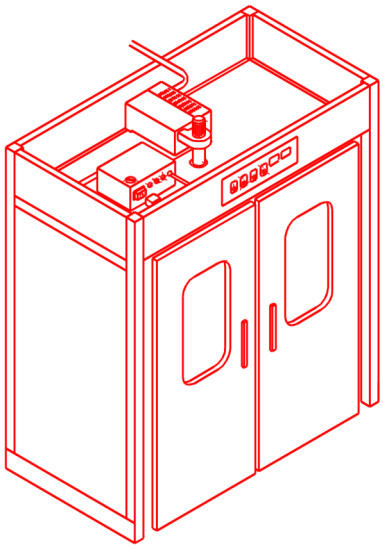
Connect the male multi polar plug to the female socket on the electric box

Complete the connection of the parts to the control board.



To connect the water support, use the flexible tube supplied.

This connection uses the same hole of the electric cable of steam unit.



At the finis attach the doors.

To place the yellow or black thickness to match all the panels on the inside and seal completely with silicon along all the borders to avoid any warm exit

N.B. The various assembly phases described refer to a standard type cell structure. Cells may vary according to their internal design or specific requirements.

- They may vary in size, and thus be formed of more panels and floor panel (if present) in two section;
- They may have through doors (entry - exit) or doors in different positions;
- They may be equipped with more than one heater/steam generator group according to the cell dimension.
- The assembly principle remains valid for all types of structure despite the variations indicated above.

5. HOW TO USE THE MACHINE

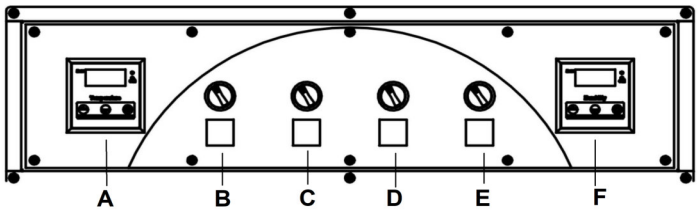
5.1. BEFORE TO USE

No particular operations are required for the installation of the machine, except those described in the previous Chapter regarding connection to the power and water supplies.
It is therefore sufficient that there be room enough to install the chamber.

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

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

5.2. CONTROLS AND FUNCTIONS



The proofing chamber is equipped with an electromechanical control panel
The controls available on these panels are the following:
A – Thermostat
B – Switch on lights inside the chamber;
C – Switch on fan;
D – Switch on heating system.
E – MANUAL/AUTOMATIC mode.
F – Hygrometer

5.2.1. ADJUSTMENTS

In order to obtain optimum dough proofing, the following operating parameters of the proofing chamber can be adjusted:
E – Temperature inside the chamber;
F – Humidity inside the chamber.

5.3. IN OPERATION

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

WARNING

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

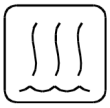
WARNING

Ascertain that the fan rotates in the right direction.

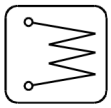
5.3.1. STARTING

To switch the proffer follow the instructions:

Start the fan (the indicator light goes on)



Turn on the heater

MAN.  AUT.

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

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

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

WARNING

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

BOX

5.3.2. OPERATING MODE

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

E – Temperature inside the chamber;
F – Humidity inside the chamber.

5.3.3. MACHINE STOP

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

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

5.3.4. EMERGENCY STOP

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

5.4. AFTER – USE PROCEDURE

It is advisable to keep the chamber's door open after use, so as to let the chamber dry off and favour ventilation of the humidity sensor.

Clean the chamber after use following the specific workplace cleaning and hygiene regulations.

WARNING

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

6. MAINTENANCE

6.1. REGULAR MAINTENANCE AND OPERATING TIMES

Regular maintenance includes cleaning of the proofing chamber.
As regards cleaning the PROOFING CHAMBER, see below:

- **EVERY WEEK** *Clean the side walls and ceiling with a damp sponge, then, after drying these parts, clean the floor with a mop and dry with a rag.*
- **EVERY MONTH** *The immersion resistor and level gauge in the steam and heat generator box have to be cleaned, as well as the resistor holder box.*
- **EVERY THREE MONTHS** *Clean the exterior walls of the cell with a damp sponge and dry.*
- **EVERY SIX MONTHS** *Inspection and general control of the condition and efficiency of the machine, the safety devices and protection, replacing any worn and/or broken elements, making any necessary adjustments, etc.*
- **ONCE A YEAR** *Dismantle the fan and clean the blades thoroughly to ensure efficient operation.*

Electrical tests to ascertain the state of the electrical insulation and test of continuity on the protection circuit.
When replacing any parts, use original replacements. For proper operation and maximum life of the cell, respect the program of maintenance (ordinary and specialized) and inspections listed herein:

WARNING

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

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

WARNING

During the maintenance it is extremely dangerous to go on the top of the chamber to prevent the destruction of the proffer and harms for the operator. Before intervening on any electrical component or on the control panel, cut of the power supply.

6.2. TAKING OUT SERVICE

If the machine is not going to be used temporarily, it should be disconnected from the power and water supply. It is also advisable to perform the following operations:
a) general cleaning according to the instructions in this manual.
b) cover the machine with a sheet of cloth or plastic to protect it from dust.
NOTE: When putting the machine back into service, follow the instructions in this manual for starting the machine

BOX

6.3. MACHINE'S DISMANTLEMENT AND SCRAPPING

The proofing chamber built by Forni Fiorini does not produce toxic substances.
When scrapping the machine, sort out the metallic and the non-metallic materials driving belts, plastic material), and take these to the appropriate waste and recycling centres.

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

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

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

7. DIAGNOSTIC AND TROUBLE SHOTING

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

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

8. SPARE PARTS

8.1. OVERVIEW

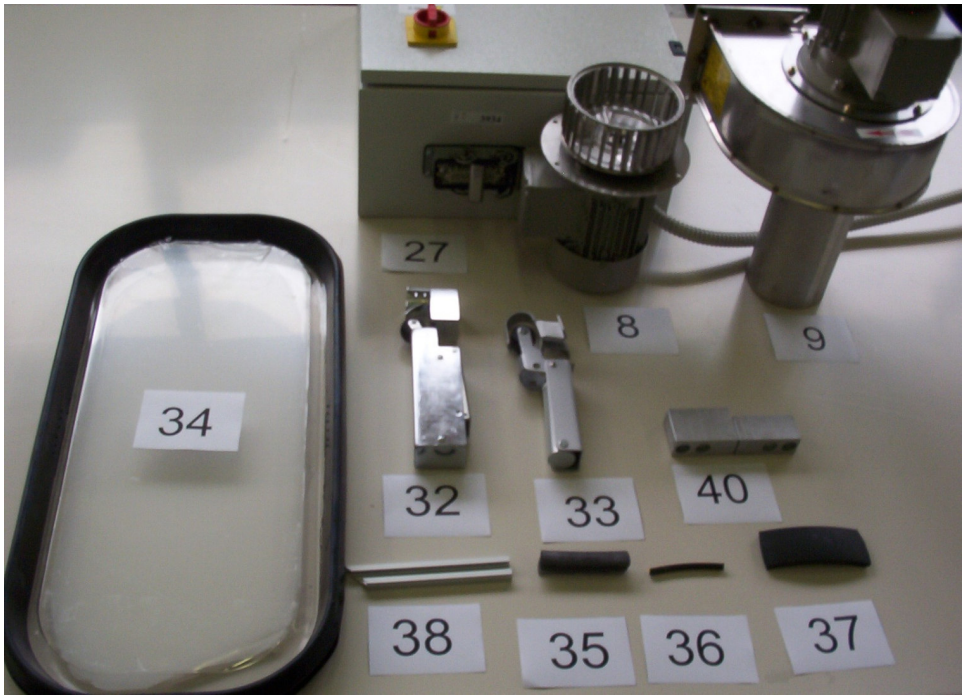
*For safety reasons, it is absolutely essential to read and observe the following **IMPORTANT WARNINGS** before carrying out any operation.*
Only specialised staff from the manufacturing company or from authorised and qualified service centres may perform these operations.

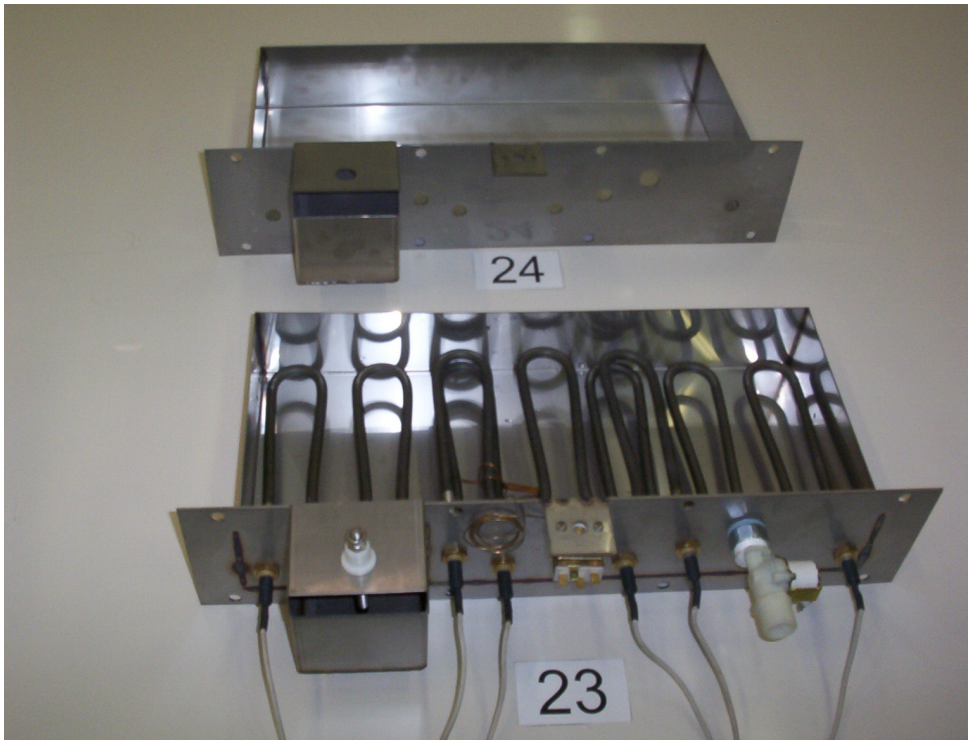
DANGER

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

8.2. LIST OF SPARE PARTS

BOX





HOW TO ORDER REPLACEMENTS :

When ordering, always mention the following reference data:
- Serial number of the machine (shown on the CE plate)
- Reference number of the part and relative code
- Number of pieces required
- Year of construction of machine
- Most appropriate means of shipment
- *Client's address*